ECCO DOMANI.
WINES OF ITALY

Scallops with Bean Cream
Pairs well with Ecco Domani Pinot Grigio

Serves 4

Ingredients:

1 cup dried borlotti (cranberry) beans or pinto beans

1 small carrot, peeled

1 small onion, peeled

1/2 stalk celery

2 cloves garlic, peeled

Small sprigs fresh rosemary, thyme, and flat-leaf (Italian) parsley tied together

1/4 cup extra virgin olive oil

Salt and freshly ground pepper to taste

10 large sea scallops

3 tablespoons dry bread crumbs

1 1/2 tablespoons freshly grated Parmesan cheese

1/2 teaspoon finely minced flat-leaf (Italian) parsley

1/2 teaspoon finely minced fresh thyme

Springs of fresh thyme for garnish

Preparation:

Cover beans with water to a depth of 1 inch and allow to soak 4 hours or overnight. Drain the beans, place them in a saucepan, and cover with water to a depth of 1 inch. Add the carrot, onion, celery, garlic and bunch of tied herbs. Bring to a simmer and cook, partly covered, until the beans are tender, about 45 minutes to 1 hour. In the beginning of the cooking you may have to skim foam that collects on the surface. When the beans are tender, drain them, reserving ½ cup of the cooking liquid.

Purée all but 1 cup of the beans in a food processor with the cooked garlic, carrot, onion, and reserved cooking liquid. Add 2 tablespoons of the olive and season with salt and pepper. Transfer to a saucepan and set aside.

Slice the sea scallops in half horizontally. Mix the breadcrumbs with the cheese, parsley, and thyme, and season with salt and pepper. Dust the sea scallops with the breadcrumb mixture. Heat the remaining oil in a heavy skillet. Lightly brown the slices of sea scallops in the oil, then transfer them to absorbent paper. Toss the reserved cup of beans in the skillet just enough to reheat them. Reheat the bean sauce.

To serve, spoon 5 to 6 tablespoons of the bean sauce on each of 4 warm plates. Arrange 5 slices of the scallops, slightly overlapping, in a circle on the sauce. Spoon a few tablespoons of the whole beans in the center, garnish with sprigs of thyme, and serve.