



MARIMAR ESTATE
VINEYARDS & WINERY

Petxina de Pelegrí (Broiled Scallops on a Bed of Caramelized Onions)

Serves 8 as a first course

3 tablespoons olive oil
6 large garlic cloves, minced (2 tablespoons)
2 large onions, thinly sliced
1/2 cup dry white wine
1/2 teaspoon salt
1/4 teaspoon freshly ground white pepper
2 pounds large bay scallops

2 tablespoons sherry wine vinegar
3 1/2 tablespoons fine commercial breadcrumbs
2 1/2 tablespoons of olive oil
1 tablespoon lemon juice, mixed with the olive oil
3 tablespoons chopped fresh parsley leaves
Lemon wedges, as a garnish

Heat oil in a medium skillet and sauté garlic with onions over low heat for 40 to 45 minutes, or until they are golden brown and almost caramelized; stir often, especially toward the end. Add wine, increase heat to medium, and cook until wine is almost evaporated. Stir in salt and pepper; taste for seasoning. Arrange as a bed on 8 individual shells.

In a medium bowl, toss scallops with vinegar and marinate for 15 minutes. Preheat broiler.

Sear scallops on a hot grill, about 1 minute on each side. Distribute them on top of onions and sprinkle with breadcrumbs, olive oil/lemon juice mixture, and parsley.

Place scallops under broiler for just a few minutes, until breadcrumbs are golden. Serve at once.

Wine Pairing:

Marimar Estate Bonita's Hill Chardonnay

Recipe from:

The Catalan Country Kitchen page 62
by Marimar Torres