

# InterWined.com's

## Scallops Wrapped with Serrano Ham and New Baby Potatoes with Paprika Vinaigrette (courtesy of Single Guy Chef)

### Recipe:

#### Ingredients:

3 fresh day boat scallops  
3 slices of Serrano ham  
2 cups of baby red and purple potatoes  
3 TBs. of Sherry vinegar or Champagne vinegar  
1/4 cup of chopped shallots  
1/4 cup of butter  
extra virgin olive oil  
sea salt and freshly ground black pepper

#### Paprika Vinaigrette:

1 cup olive oil  
1/2 cup red wine vinegar  
1/4 cup chopped onion  
1/4 cup sugar  
1 1/2 teaspoons paprika  
1 teaspoon dry mustard  
1 teaspoon salt  
1/2 teaspoon black pepper

1. For the vinaigrette, combine first 8 ingredients in blender or processor and blend until well combined and frothy. (Can be prepared 1 day ahead. Cover and refrigerate.)
2. Place the potatoes in a medium sauce pan and fill with cold water to cover the potatoes. Add 1 TBs. of salt to water and boil until potatoes are just fork tender. Drain and cut into 1/4" rounds. Toss with paprika vinaigrette to taste and season with sea salt and freshly ground black pepper.
3. Preheat a medium pan on medium-high heat. Add 1 TBs. of olive oil and coat the pan.
4. Wrap the scallops with Serrano ham and use a toothpick to secure the ham. Season with sea salt and freshly ground black pepper. Sauté the scallops 1-2 mins. per side depending on thickness. The scallops I had are 2" thick so it was 2 mins. per side. Remove from pan and set aside.
5. Keep the pan hot, deglaze with sherry vinegar and make sure to scrape up the little brown bits.
6. Add the shallots and sauté for 2 mins.
7. Add the butter and keep the heat on until the butter begins to foam and turn a nutty brown color. Turn off heat.

#### Plating:

1. Place a scallop on each plate and stack a mix of potato rounds.
2. Drizzle with paprika vinaigrette and brown butter sauce.

**Wine Pairing:** Straw in colour, the 2005 Santa Rita Floresta Sauvignon Blanc from Leyda in Chile (£9.99 at Waitrose/\$25 online at Primo Vino.net) has a gentle nose of fruit and blades of grass making it seem fairly typical of French Sauvignon Blanc and less citric than New Zealand ones often taste. However, what made this Sauvignon Blanc special was its bizarre after-taste: juicy, green grape skins the likes of which you play with on your tongue when peeling grapes in your mouth. A perfect partner to the fleshy deliciousness of the scallop.