

Waterscapes Pan Seared Diver Scallops

Pan Seared Scallops

1# dry or diver scallops

¼# thick cut bacon

6ea peeled Idaho potatoes

1 cup heavy cream

1/2# butter unsalted

1 tbs truffle oil

1 white of leek

1 bunch of chives

Olive oil

Salt

Pepper

Peel and cook the potatoes, Mash them to remove all lumps, add cream and butter Salt and truffle oil mix till smooth. Cut leek in half and then cut in thin slices, in warm pan add olive oil and leeks and cook till tender, add ½ cup heavy cream and cook on low heat till cream is thickened, next cut bacon into 2in pieces and cook till crispy, on medium heat use a non stick pan with olive oil cook scallops about two minutes or till they are golden brown on each side add salt and pepper to taste. Then melt butter and chives together add lemon juice and pour over scallops.