

A HOME COOK. A SERIOUS PLATE.

Seared Scallops with Bacon-Parmesan Risotto

Caramelized scallops, creamy risotto, crisp bacon, mushrooms, and herb butter.



PREP 20 min

COOK 40 min

SERVES 4

WHAT YOU'LL NEED

- 1 lb dry sea scallops
- Salt, pepper & neutral oil
- 1½ cups Arborio rice
- 5 cups warm chicken or seafood stock
- 1 shallot and ½ cup dry white wine
- 4 oz bacon, diced
- 8 oz mushrooms, sliced
- ½ cup Parmesan and 3 tbsp butter
- Parsley and lemon

THE APPROACH

- 01 Render bacon until crisp; remove. Brown mushrooms in the fat and set aside.
- 02 Sauté shallot, toast the rice, and deglaze with wine. Add warm stock a ladle at a time, stirring until creamy and al dente.
- 03 Finish risotto with Parmesan, butter, bacon, and a squeeze of lemon.
- 04 Pat scallops completely dry, season, and sear in a very hot pan until deeply caramelized. Turn once. Plate over risotto.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.