

SEA SCALLOPS WITH GINGERED PEA PUREE AND CILANTRO GREMOLATA

(adapted from [Taste Food](#))

for the scallops:

12 sea scallops
salt and pepper to taste
sprinkle of Mycryo

for the pea puree:

2 cups shelled English peas
salt
1 tablespoon freshly grated ginger
2 tablespoons extra-virgin olive oil
2 tablespoons freshly squeezed lemon juice
freshly ground black pepper
pinch of cayenne

for the gremolata:

1 cup cilantro leaves, chopped
1 garlic clove, minced
2 tablespoons finely grated lemon zest
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper

Make the gremolata by combining the cilantro, garlic, lemon zest, salt and pepper in a small bowl. Set aside.

Bring 4 cups water to a boil in a large saucepan. Add 2 teaspoons salt and the peas. Cook until peas are tender. Remove from heat and drain peas, reserving 1 cup cooking liquid.

Combine peas, ginger, olive oil, lemon juice, 1 teaspoon salt, 1 teaspoon black pepper and cayenne in bowl of food processor. Purée until smooth. Add some of the reserved water (approximately 1/4 cup) to thin to desired consistency; the purée should not be too thin. Discard remaining water. Transfer purée to a bowl and keep warm. Pat scallops dry and sprinkle all over with salt and pepper. Add a sprinkle of Mycryo right before cooking. Heat a non-stick skillet over medium-high heat. Add half of the scallops, taking care not to overcrowd the pan. Cook, turning once, until brown on both sides and just cooked through, about 4 minutes. Transfer to plate and keep warm. Repeat with remaining scallops. No need to add any oil to the pan, just the sprinkle of Mycryo will be enough.

To assemble, spoon pea purée on serving plates. Top with scallops. Sprinkle scallops and purée with gremolata. Serve immediately.