



Luke Nguyen - Recipes with Champagne Lanson

Chargrilled Scallops in a Champagne Butter Fish Sauce

12 large scallops, roe removed, placed on the half-shell
2 tbsp Ikura (salmon roe)
6 spring onions, thinly sliced on a diagonal
2 large red chilli, julienned
500g sea salt

Champagne Butter Fish Sauce

1 cup Lanson champagne
1 tbsp diced shallot
1/2 cup French unsalted butter
1 tbsp grated fresh ginger, julienne
2 tbsp fish sauce
1 tbsp lime juice
1 tbsp thinly sliced green shallots

In a very small saucepan, simmer champagne and shallot until reduced to 2 tablespoons, this will take less than five minutes. Take off heat and allow to slightly cool.

Meanwhile, place 1/2 cup French unsalted butter into a medium saucepan and turn the heat to medium. Keep stirring until the butter melts and then turns light brown, about 5 minutes. In a medium sized mixing bowl, combine the browned butter, fresh ginger, fish sauce, lime juice, thinly sliced green shallots, the reduced champagne and mix.

Heat a chargrill or barbecue to high heat.

Brush the scallops with the champagne butter.

Place the scallop shells directly onto the hot grill, then remove the meat and grill for one minute until charred on one side.

Now place the scallops back onto its shell (charred side up), then add a few teaspoons of the champagne butter over each scallop and allow to cook and bubble away for a further 2 minutes until the scallop shells are nice and charred.

Transfer the scallops to a serving platter lined with rock salt, add some ikura to each scallop & garnish with spring onion & chili.

Best Pairing: Le Black Création

Le Black Création's fresh and elegant style balances the richness of the champagne butter sauce, while its fine bubbles cleanse the palate between bites.