



Scallops with Pernod Cream Sauce

Prep Time 5 minutes
Cooking Time 10 minutes
Serves 2

Ingredients

- 6 large roe on scallops
- 10 grams butter
- 10 tarragon leaves chopped
- ¼ C cream
- 1 T Pernod
- Juice & zest of half a small lemon
- Smoked salt
- Ground white pepper

Method

- Season the scallops
- Put the butter in a small frying pan, get it hot without burning the butter
- Add the scallops and fry until golden brown on both sides. This will probably take about 5 minutes
- Take the scallops out of the pan and keep them warm
- To the pan, add the Pernod, lemon juice, tarragon and cream.
- Heat through and reduce the cream by half while stirring
- Pour over the scallops
- Garnish with lemon zest