

Chef Elise “Spingy” Wiggins  
Panzano, At the Hotel Monaco  
Denver, CO

### **Spring Scallops 2010**

3each u-10 scallops  
1tbsp Il Mondo Vecchio Pepperoni, brunoise, (fine dice)  
1tbsp Capers  
1tsp Majoram  
2tbsp Sundried tomatoes, brunoise (fine dice)  
2tbsp Mixed olives, julienne (thin strips)  
1oz White wine  
2tbsp Butter

#### Garniture:

3oz Parmesan Risotto  
1oz Micro Greens  
1tbsp Basil Oil  
1tbsp Pepperoni, sliced thin on bias (fry to make crispy)

Heat sauté pan with a tbsp of olive oil. Season scallop with salt and pepper on both sides. Pan sear to desired temp. Set a side.

Heat another sauté pan with butter, sundried tomatos, and small dice pepperoni. Gently cook the items. Then add capers, majoram, olives and wine. Heat thoroughly. When ready to plate finish the sauce with butter.

Place the risotto on the plate. Line the scallops on top. Top with your Mediterranean salsa. Garnish with Cripsy fried pepperoni disks, micro greens and basil oil.

Mangia Bene!