

SUGGESTED PAIRINGS

Inniskillin Two
Vineyards Riesling



Serves 2

Vinaigrette

Makes 1 Cup

1/3 cup Olive oil
 1/3 cup Vegetable oil
 1 Tbsp Grainy mustard
 1/2 cup Riesling
 5 Peppercorns
 1 Shallot, diced
 1/4 cup Rice or white wine vinegar
 1 tsp Sea salt
 1 tsp Black pepper

Reduce wine, shallots & peppercorns in a saucepan by half, cool.

Whisk in vinegar & mustard until combined.

Drizzle in oils until lightly emulsified.

Season with salt and pepper.

Vinaigrette will keep in fridge up to two weeks.

Apple & Celery Slaw

1 Granny Smith Apple
 1 stalk Celery

Julienne apple and celery, season lightly with salt and pepper and toss with 1 tbsp of vinaigrette.
 Serve seared scallops on top of apple salad.

Scallops

4 lrg Scallops
 1 Tbsp Olive Oil
 Sea Salt

Heat pan with olive oil on medium-high heat.

Sear scallop on both sides, 1 minute per side or until golden brown colour develops.

Season with salt.

Recipe by David Penny,
 Chef Great Estates of Niagara