

Wine Pairing: Baked Coquilles St. Jacques

The richness of the butter and the slightly metallic creaminess of the scallops in this traditional recipe call for a white wine with richness, good acidity, and a mineral note. It pairs beautifully with the varietal *Roussanne*, and is also excellent with the Roussanne-based *Esprit de Beaucastel Blanc*.

Serves 4 as an appetizer or 2 as a main dish.

Ingredients

1 pound bay scallops (small)
1/2 cup dry bread crumbs
2 tablespoons butter, melted
2 tablespoons chopped fresh parsley (or 1 tablespoon
chopped dried parsley)
lemon wedges for garnish
salt to taste

🍷 Pre-heat oven to 325 degrees.

🍷 Mix bread crumbs with parsley (and, if bread crumbs are unsalted, with salt)

🍷 Wash scallops in cold water and pat dry.

🍷 Arrange scallops in single shallow flat-bottomed casserole dish or individual ramekins*.

🍷 Cover with bread crumbs and parsley mixture.

🍷 Drizzle butter over bread crumbs and scallops.

🍷 Bake for 16-18 minutes, or until bubbling.

🍷 Serve hot, garnished with lemon wedges.

**For an impressive display, you can use large scallop shells in place of ramekins for individual serving sizes. Scallop shells are oven-safe, and are available online or at kitchen supply stores.*