



## Seared Scallops over a Chestnut Brandy Sauce and Polenta Crackers

3 T butter, divided  
4 oz. pancetta, diced  
1 large shallot, diced  
Sea salt to taste  
8-10 chestnuts, roasted and peeled  
1/2 c brandy  
1 c chicken stock  
12 sage leaves  
8 jumbo scallops  
Sea salt and pepper to taste

### *For the Polenta Crackers*

1 c polenta  
1 T fresh rosemary, minced  
1 T fresh sage, minced  
Sea salt to taste

### *For the Polenta Crackers*

Preheat the oven to 375F. Prepare the polenta according to the package instructions adding the rosemary and sage along with the dried polenta to the sauce pan. When the polenta is cooked, spread it thinly over a greased cookie sheet. Season with sea salt to taste and bake for 45-55 minutes, until crispy.

### *For the Scallops and Sauce*

Melt 1 tablespoon of butter in a skillet and add the pancetta. Toast the pancetta for 4 to 5 minutes and then add the shallots. Season with sea salt to taste and cook the pancetta and shallots for another few minutes. Add the brandy to the sauce pan and cook for another 5 minutes. Next add the chestnuts and chicken stock and bring to a boil. Reduce the heat and simmer the sauce for 5 to 10 minutes. Puree the sauce with an immersion blender (or transfer to a blender). Continue to simmer another 5 to 10 minutes. Season with salt and pepper.

In the meantime, melt the remaining 2 tablespoons of butter in a small skillet. Add the whole sage leaves and toast until crispy, about 2 minutes. Remove and set aside. Next season the scallops with salt and pepper and add them to the same skillet and heat on high for one minute until browned on one side. Reduce the heat and cook for another 2 to 3 minutes. Flip the scallops and cook for another 2 to 3 minutes, until browned on both sides and cooked through.

Add the chestnut sauce to a bowl with the polenta crackers and top with the scallops and sage. Serve immediately.