

Sea Scallops with Saffron Aioli

Ingredients

Orange juice	2/3 cup freshly squeezed
Orange zest	1 tablespoon fine zest
Saffron threads	¼ teaspoon – large pinch
Mayonnaise	2/3 cup - best quality
Kosher salt	to taste
Olive oil	4 tablespoons
Sea scallops	30 – 36 large
Black pepper, freshly cracked	to taste

Preparation

- Place orange juice, orange zest & saffron into small saucepan & simmer over medium heat. Cook about 5 minutes until infused with the saffron; stir in zest & remove from heat to cook slightly. Whisk orange juice mixture with mayonnaise in small bowl until combined. Season to taste with salt & set aside while you cook scallops.
- Heat olive oil in large nonstick skillet over medium-high heat. Pat scallops dry with a paper towel and season well with salt & pepper. When oil is rippling, add the scallops & sear, turning once, until golden brown but still opaque in the center – 2 to 3 minutes per side.
- Remove scallops from skillet to serving dish & drizzle with aioli.
- Serve immediately.