

## Coriander Crusted Scallops

Pair with the Torii Mor 2014 Viognier

Serving: 4

*Recipe by Daniel Mason*

2 tbsp Coriander  
2 tbsp black pepper  
1 tbsp Cumin  
1 tbsp salt  
1 tsp chili flake (optional)  
12 pieces asparagus  
8 pieces scallop  
1 cup quinoa  
2 cup water

In a small saute pan, place the coriander seeds, pepper, and cumin seeds and, over high heat, toast the spices. Roughly 2 minutes. Then grind in a spice grinder and set aside.

Bring a pot of water to a boil, it should be salty as the sea. Once boiling put the asparagus in and cook for 3 whole minutes and then strain out water and place asparagus into an ice and water bath to cool.

In a separate pot, place the quinoa and 2 cups of water and bring to a boil. Once boiling, cover and lower heat to medium-low. Let simmer until quinoa is cooked all the way through. About 10 minutes.

Take each scallop out and dab with paper towel to dry off the scallop. Take each scallop and dip one of the flat sides into your spice mix and place spice mix side up on a greased baking sheet. Once all of the scallops are on the baking sheet, drizzle oil on top. Turn your oven to broil, and place the scallops into the oven on the top rack. Cook for 5 minutes and then add chilled asparagus to the baking sheet.

Cook another 5 minutes and remove from oven. Scallops should feel firm to the touch and be warm all the way through.

*Visit our website for more information:*

[www.toriiomorwinery.com/recipes](http://www.toriiomorwinery.com/recipes)