



# PROSCIUTTO-WRAPPED SCALLOPS WITH MAPLE-BUTTERNUT SQUASH PUREE & GOLDEN RAISIN MOSTARDA

Courtesy of Public House 124 | Serves 2

## Ingredients

### Maple-Butternut Squash Puree

1 large butternut squash (1-1/2 to 2 lbs), cut in half, seeds removed  
2 tbsp heavy cream  
1 tbsp maple syrup  
2 tbsp butter  
salt to taste

### Golden Raisin Mostarda

1-1/2 cups plump golden raisins  
1 sprig rosemary  
1/2 cup apple cider vinegar  
1/2 cup water  
1/4 cup honey  
1/4 cup sugar  
1 tbsp mustard seeds  
1 tsp mustard powder

### Prosciutto-Wrapped Scallops

8 large bay scallops  
8 strips prosciutto  
salt and pepper

## Directions

- Cut squash into 2-inch pieces and boil until tender, about 20 minutes. Scoop the cooked squash into your high-speed blender with heavy cream, maple syrup, and butter, blending until creamy. Add salt to taste.
- In a medium saucepan, add all golden raisin mostarda ingredients and bring to a simmer. Simmer slowly until liquid is thickened and lost some of the bite of the vinegar. Remove from heat and cool to room temperature. Serve chilled or at room temperature, removing rosemary before serving.
- Preheat oven to 350. Season both sides of each scallop with salt and pepper. Fold each slice of prosciutto in half lengthwise, then wrap each scallop in 1 slice of prosciutto. Place wrapped scallops in a buttered baking dish, seam side down. Bake until scallop is cooked through, about 15 minutes.

- Using the back of a spoon, smear several dollops of squash puree onto plate. Place the prosciutto-wrapped scallops on top of the puree, and cover each with a generous spoonful of golden raisin mostarda.