

RIESLING



Tasting Notes



Green
Apple



Peach



Lemon



Orange
Blossom

Food Pairings



Sushi



Curry Dishes



BBQ Pork
Chops



Ramen

More Pairings

MUSIC: Riesling is world-famous for its electric acidity, so put on some high-energy **Electronica** or EDM as your tasting soundtrack! Germany can largely be attributed to the creation and popularization of both Riesling and electronic music. Appreciate both's aging potential with an aged Auslese Riesling + Kraftwerk, or celebrate their everlasting appeal with a Trocken + Zedd or Robin Schulz.

TV/MOVIE: Such a terroir-expressive grape produces an endless variety of wines, exhibiting different flavors and aromas from each of Germany's 13 wine growing regions. That makes for quite a tasting adventure, so match it with a thrilling **action** movie.

GAME: Germany's unique microclimates master the art of balanced Riesling, perfectly countering sweeter characteristics with mouthwatering acidity. See if you can keep up by sipping over a round of **Jenga**.

SEARED SCALLOPS

WITH LEMON BUTTER PAN SAUCE & GREEN APPLE SLAW

PAIRED WITH GERMAN RIESLING

Servings: 4

Recipe Creator: [Cooking with Cocktail Rings](#)

Ingredients:

• Scallops:

- 2 tablespoons extra-virgin olive oil
- 6 tablespoons unsalted butter, chilled, divided
- 1½ pound sea scallops
- Kosher salt, as needed
- Freshly ground black pepper, as needed
- ½ cup dry white wine
- 2 tablespoons freshly squeezed lemon juice
- ¼ cup crème fraîche

• Green Apple Slaw:

- 2 large Granny Smith apples, cored and cut into matchsticks
- 1½ cups shredded green cabbage
- 2 tablespoons champagne vinegar
- 1 tablespoon extra-virgin olive oil
- ½ teaspoon Dijon mustard
- ½ teaspoon granulated sugar
- ½ teaspoon kosher salt

Recommended Side Dish: Roasted Potatoes

Wine Pairing: Dry or off-dry styles of German Riesling complement the crisp, tart apple slaw, while holding up to the rich buttery sauce of this Seared Scallops recipe.

Directions:

• Scallops:

- Heat a large sauté pan over medium heat, add olive oil and heat through.
- Add 2 tablespoons of butter and allow to melt.
- Pull the side muscle off the scallops if needed and pat scallops dry with a paper towel. Season on both sides with salt and pepper.
- Add to the pan and let cook, untouched, until underside is golden-brown, about 3-4 minutes.
- Flip and cook for an additional 2 minutes. Remove scallops from pan and set aside.
- Return the pan to heat and add the white wine. Simmer the wine until reduced by half, then add remaining butter to pan, swirling until melted.
- Add lemon juice and whisk in the creme fraiche.

• Green Apple Slaw:

- Add the apples and cabbage to a medium mixing bowl.
- In a small bowl whisk together the vinegar, olive oil, Dijon, sugar and salt. Pour over the slaw, tossing to combine.

• Serving:

Divide green apple slaw among bowls. Arrange scallops on top and drizzle with lemon butter pan sauce. Serve immediately, with German Riesling!

