

THE NEFF KITCHEN



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Grilled scallops with buttered garlic

By Margaret Roberts

Serves: 10 scallops

Cooking time: 10 minutes

Prep time: 10 minutes

Function: Teppan Yaki Plate on Induction cooktop

Ingredients

10 scallops, in the shell
100 g salted butter, melted
1 long red chilli, finely chopped
2 cloves garlic, crushed
Sea salt and freshly ground pepper
½ bunch of coriander, roughly chopped
1 lemon, cut in wedges

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.

Method

Remove scallops from the shells; wash and dry shells and set aside for serving. Pat scallops dry on both sides with paper towels.

In a small bowl, combine butter, chilli, garlic and salt and pepper to taste. Mix until well combined; spoon a generous quantity over scallops and mix well; reserve remaining butter.

Preheat teppan yaki plate on induction cooktop on level 8. Cook the buttered scallops for 1 ½ minutes on each side.

To serve, place scallops on the cleaned shells and spoon over some reserved butter. Top with coriander, a sprinkle of sea salt and a lemon wedge.

Notes

Scallops only take a few minutes until they're cooked. If cooked longer, they will be overdone and chewy.