



Prosciutto wrapped scallops



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 10 MINUTES



SERVES: 6

Ingredients

500 g Scallops
6 slices prosciutto
Salt and pepper to taste
15 cm skewers

Method

Soak the skewer in water for at least 30 minutes prior to cooking.
Defrost the scallops and pat dry then sit them on absorbent paper, remove the membrane on the side of each scallop and discard. Cut each piece of prosciutto into 4 lengthways. Place the scallop on a chopping board and wrap with the prosciutto while trying to keep it as tight as possible. This will give the scallop better shape. Once you have done 3 scallops place onto a skewer, stabbing the scallop 1 cm from where the prosciutto finishes. Once you have done all 6 skewers season with salt and pepper.
Select full surface grill and heat to 275 degrees.
Place the skewers on a wire rack with a universal tray and baking paper underneath. Select level 4 of the oven for 3 minutes before removing and turning the scallop over, cook for another 3 minutes then serve.

Notes
