

Rosemary Scallop Skewers (Gluten-Free)

Makes 10 - 15 canape size skewers

Ingredients

- 500g Scallops
- 1 large bunch Rosemary
- 50ml Olive Oil
- 1 Lemon, zested

Method

1. Start by stripping the rosemary leaves from the stems, leaving a few leaves at one end (Be sure to use sturdy springs so they can hold the scallops). Finely chop the stripped leaves and add to a bowl, together with the oil, lemon zest, and a pinch of salt and combine.
2. Thread 1 or 2 scallops on each rosemary skewer (if the rosemary doesn't go through the scallops, you can make a hole in the scallop with a metal or wooden skewer first). Place the skewers onto a baking tray and drizzle over the rosemary and lemon oil. Leave in the fridge for approximately 30 minutes to allow the flavours to infuse.
3. When you are ready to cook the scallops heat your Teppanyaki or large frying pan to high heat. Once hot, gently place the scallops onto the Teppanyaki or into the pan and sear for 1-2 minutes or until a lovely golden crust has formed on the outside of the scallop. Using tongs or a fish slice, turn each one over and sear for another 1 - 2 minutes.
4. Place onto a platter and serve straight away.



*Rosemary
Scallop
Skewers*

GAGGENAU

HOBSON'S
CHOICE