



Baked scallops served in their shells with garlic butter, beetroot gravadlax and mojito cured salmon.



This offers the luxury of a fish platter, but requiring very little cooking and preparation time. This is a great sharer platter, or a premium platter for one.

Preparation time **10 minutes** Cooking time **6 minutes**

Ingredients (per person)

- Gravadlax - 100gm (order from us via code **05GRAVMD00K00 - GRAVADLAX: MARINATED IN MOJITO**)
- Gravadlax - 100gm (order from us via code **05GRAB00K0A - GRAVADLAX: BEETROOT - SLICED**)
- Scallop meat roe - 2 pieces of meat (order from us via code **04SCAKL3E3Q - SCALLOP: MEAT ROE ON LARGE - IKGTUB**)
- Scallop shells - 2 shells (order from us via code **04SCAKS00E0A - SCALLOP: SHELLS - EACH**)
- Lime wedge - 1
- Lemon wedge - 1
- Garlic and parsley butter - 30gm
- Baked beetroot - 30gm
- Sliced fennel - 4 slices
- Mixed leaves - 10gm
- Sourdough bread - 1 slice

Instructions

1. These native scallops require little preparation work as they are already removed from the shell. The scallop will, however, have the orange roe attached which needs to be removed. Gently wash the scallop meat and the 2 shells to remove any remaining sand or grit. Place each of the scallop meats onto each of the half shells and you are now ready to bake.
2. Place the scallops in shell on a baking sheet and divide the garlic butter evenly between them. Put in a hot oven for 5-6 minutes at 180°C.
3. Assemble the rest of the ingredients whilst the scallops are baking by first cutting the baked beetroot into wedges. Place the beetroot gravadlax and mojito cured salmon slices onto your preferred platter or board. Garnish with the mixed leaves, lemon and lime wedges, beetroot wedges, fennel and sourdough.
4. Add the hot garlic butter baked scallops in shell to your board or platter, and your dish is ready to serve.

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