

# Grilled Scallops with Nduja Sauce



## Recipe By Jaxters

**Ref:** 719

**Heading:** Canapes & Nibbles

**Cuisine:** Italian

**Food Type:** Seafood

**No of Portions:** 4

## Ingredients & Prep

4 Fresh large scallops in shell cleaned

60 g Nduja paste from a jar

60 g Butter salted soft

1/2 Banana shallot finely chopped

1 tbsp Sherry vinegar

2 tbsp Fresh parsley finely chopped

## Method

**Step 1** - Pre-heat grill to med high.

**Step 2** - Place soft butter in a bowl & mix in Nduja paste, shallot, sherry vinegar & coriander.

**Step 3** - Place dish side scallop shell upwards on a muffin or tart tin to hold shells firm, then place 1 piece of scallop meat back in, then add good tbsp spoonful of the butter/nduja mixture on top of the meat, then place under the grill for about 5 mins or until the butter mixture is bubbling & the top or the scallop meat is golden brown.

**Step 4** - On a serving plate place either a pile of rock salt or a piece of scrunched up piece of foil to steady the shell.

## Suggestion & Tips

This make a small starter double to 2 or 3 if you wish. Nduja paste is available on line.