

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
50°C



20 mins



£10



Serves 4

RECIPE

Dirty Scallops with Nduja and Wild Garlic Butter



INGREDIENTS

12 scallops in the half shell
Nduja approximately 80-100g
Wild garlic butter
Pastis such as Pernod

METHOD

- 1.** Ask your fishmonger to sell you scallops in the half shell. These may need to be ordered in advance.
- 2.** I make wild garlic butter each spring using 80g of fresh wild garlic leaves to 250g of butter and half a tsp of sea salt. Portion and freeze for use later. If wild garlic butter isn't available use normal garlic instead.
- 3.** Have your coals hot and spread evenly. Add a knob of Nduja and wild garlic butter to each scallop shell.
- 4.** Place the scallops directly on the coals. The scallops are cooked when the Nduja and garlic butter are melted and the internal temperature of the scallops is 50°C. Just before removing add a dash of pastis and flambé. I recommend the use of a protective glove for this.
- 5.** This dish may be cooked on a conventional charcoal or gas bbq.
- 6.** The scallops may be substituted for fresh oysters which are also delicious cooked this way.

Recipe by Steve Johnson