

SCALLOPS ON HALF SHELL IN PROSECCO & CREAM

by Olwen of Kirribilli

2017 Runner-up: Entrée Course

Ingredients (serves 4)

12 Scallops in shell

1 clove garlic

rub of birds eye chili

Cream

Sprinkle of sumac

Prosecco

Garnish with Mini Mustard herb



Method

Place scallops in shells on barbeque or flat pan

Pour cream, garlic and chili over each scallop

Poach for 5 minutes until creamy sauce darkens

Add splash of Prosecco to each scallop.

Sprinkle with sumac

Garnish with sprigs of mustard