

COMBI BAKED SCALLOPS WITH MACADAMIA, HERB AND LIME BUTTER

EQUIPMENT

CHEF'S KNIFE, SOLID BAKING TRAY, MIXING BOWL, MICRO-PLANE, WHISK, SPATULA, SPOONS

INGREDIENTS

6-12 HARVEY BAY SCALLOPS IN THE SHELL, 80GM SOFT BUTTER, 40GM MACADAMIA NUTS, 1 LIME,
CORIANDER, 2 SPRIGS CHOPPED TARRAGON
2GM SMOKED PAPRIKA, 3 SPRIGS CHOPPED CORIANDER, 2 SPRIGS CHOPPED TARRAGON

METHOD

PLACE THE SOFT BUTTER IN A MEDIUM MIXING BOWL AND ADD THE ZEST OF $\frac{1}{2}$ A LIME. WHISK THE BUTTER UNTIL IT BECOMES PALE AND SMOOTH.

ONCE THE BUTTER IS PALE ADD THE JUICE OF THE LIME, PAPRIKA, CHOPPED HERBS TO THE BUTTER. ROUGHLY CHOP THE MACADAMIA NUTS AND ADD THE NUTS TO THE BUTTER ALSO.

FOLD ALL THE INGREDIENTS TOGETHER UNTIL WELL INCORPORATED.

PLACE THE SCALLOPS ONTO A SOLID BAKING TRAY AND PLACE GENEROUS SPOONFULS OF THE BUTTER ON TOP OF EACH SCALLOP.

PLACE THE SCALLOPS INTO A PRE-HEATED OVEN COMBI SETTING 200° C FOR 4 MINUTES.

ONCE BAKED REMOVE FROM THE OVEN AND PLACE ON A SERVING PLATE, GARNISH WITH SOME FRESH HERBS AND SERVE IMMEDIATELY.

HINTS & TIPS

- IF YOU LIKE A LITTLE EXTRA SPICE ADD SOME FRESH OR DRIED CHILLI TO THE BUTTER.
- THE KEY TO THIS DISH IS TO EAT THE SCALLOPS AS SOON AS THEY COME OUT OF THE OVEN, THE HIGH TEMPERATURE WILL CONTINUE TO COOK THE SCALLOPS EVEN ONCE OUT OF THE OVEN.
- TO MAKE THIS DISH A LITTLE MORE SUBSTANTIAL ADD A PIECE OF POACHED CHORIZO SAUSAGE ON TOP OF THE SCALLOPS THEN THE BUTTER AND BAKE.