

# Recipe of the Week!

## Scallops in Black Bean Sauce

(Serves 12)

- 12 uncooked scallops in half shell
- 1 tablespoon packaged salted black beans
- 2 teaspoons peanut oil
- 1 teaspoon finely chopped fresh ginger
- ½ bird's eye chilli, chopped finely
- 1 clove garlic, crushed
- 1 tablespoon dry sherry
- 3 teaspoons soy sauce
- 1 tablespoon rice vinegar
- ¼ cup (60ml) chicken stock
- 1 teaspoon sugar
- 2 green onions, sliced
- 1 tablespoon chopped fresh coriander leaves

Rinse, drain and mash beans. Heat oil in small saucepan; cook ginger, chilli, garlic and black beans, stirring, until fragrant.

Add sherry, sauce, vinegar, stock and sugar; simmer, uncovered, about 2 mins or until thickened slightly.

Just before serving, place scallops in single layer in steamer; cook, covered, over simmering water, 3 minutes or until scallops are just opaque. Divide black bean sauce among scallops, top with onion and coriander. If scallop shells are not available, steam scallops on a sheet of foil and serve on small plates or dishes.