

# Recipe of the Week



## Tomato & Baby Basil Scallops

- 20 Scallops, in Half Shell
- 1 Garlic Clove, Sliced
- 125ml Extra-Virgin Olive Oil
- 125ml White Wine
- 5 Roma Tomatoes, Blanched, Peeled, Seeds Removed
- Fresh Ground Salt & Pepper to Taste
- 1/2 Cup Baby Basil Leaves, Loosely Packed

Pre-heat oven to 200oC or turn grill onto high. Clean roe from scallops and wipe off any grit with a damp cloth. Place on a baking tray. Fry garlic in olive oil until golden. Add wine and reduce by three-quarters. Chop tomatoes and add to the garlic oil. Season scallops and spoon over tomatoes, then bake or grill for 5 minutes or until just cooked. Top with a few basil leaves before serving.

*Helpful Hint: When cleaning seafood, the less water you use the better, as it washes away the flavour. The scallop shells provide an attractive cooking and serving dish for each scallop. If you can't find scallops in their shells, flat chinese spoons also work well*