



SCALLOPS

SPINACH | CROSTINI

Ingredients:

8 scallops
250 gr fresh spinach
1 handful grated Parmesan
cheese
truffle oil
1 ciabatta
2 cloves of garlic
Eldurapi - vegetable herbs
EldurApi - 13 Classic Fish Herbs
EldurApi - 17 Shellfish marinade

Supplies:

Kamado
Teppanyaki plate
EldurApi - Fire Herbs
Woodchipper

PREP TIME

Light a medium amount of charcoal and heat your YAKINIKU® Kamado to 150 °C. When the Kamado is at temperature place the pro set in the Kamado, for this recipe you work with direct heat. You place the Teppanyaki plate on the highest level and allow the Kamado to heat further to a temperature of 180 °C.

PREPARATION

Coat the scallops with the marinade. Then place them on the Teppanyaki plate. Add the fire herbs with a Woodchipper.

Cut the ciabatta into slices of about 1 cm. Sprinkle the ciabatta with a little olive oil and pressed garlic. As soon as they are ready, put them on the grill next to the scallops.

Turn the scallops over after 1-2 minutes and let them grill for another 1-2 minutes on the other side.

Kamado set up:

Direct heat

Make a dressing of truffle oil and vegetable seasoning. Mix the dressing with the spinach. Sprinkle the salad with the Parmesan cheese.

Place the salad on the plate. Place the scallops on the crostinis and place these on the plate as well.