

GRILLED SCALLOPS WITH HERB BUTTER



Ingredients (serves 2 people):

12 scallops

100 g unsalted butter

Chopped basil to taste

Chopped Rosemary to taste

Chopped parsley to taste

200 ml of rum

Salt to taste

Black pepper to taste

Preparation:

1. Mix herbs with butter until smooth.
2. Season with salt and pepper to taste.
3. Season the scallops with salt and pepper.
3. In a hot fry pan heat the butter paste well and quickly brown the scallops.
4. Brown 1 to 2 minutes on each side and do not over time for the scallop to soften.
5. Add the rum and flambé quickly.
6. Serve the scallops with some of the herb butter and chopped parsley.