

SCALLOPS BARBECUED IN THEIR SHELLS



INGREDIENTS

10 

- 30 scallops (and shells)
- 3 dl coconut milk
- 5 limes
- 25 g Bresc Lemongrass puree
- 25 g Bresc Ginger puree
- 25 g Bresc WOKchilli
- 1 bunch coriander
- 50 g fish sauce
- 10 new carrots
- 20 stalks spring onion
- 3 head pak choi
- sunflower oil

USED BRESC PRODUCTS



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

PREPARATION METHOD

Light the barbecue. Marinate the scallops in the lemongrass, ginger, WOKchilli and some grated lime peel. Spoon them into the shells, pour a little coconut milk over them and season with a little fish sauce. Slice the lime. Cut the new carrots in half and tear the pak choi loose. Marinate them with the stalks of spring onion in a little oil. Coarsely chop the coriander. Place the scallops on the barbecue rack and leave them there until the liquid starts to boil. In the meantime, grill the vegetables and season lightly with pepper and the fish sauce. Serve them together and garnish with the coriander and the slices of lime.