

Tasmanian Seafood Scallops.

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

The scallops can be cooked with the roe on or removed depending on preference.

The roe has a strong flavour and I usually like to leave it on but you may remove it if you don't like it..

Like all of my recipes these are GLUTEN FREE.

Step 1: Preparing the seafood

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| • 10 x fresh Tasmanian scallops on their half shells. | Remove the scallops from their shells. |
| • 200 grams fresh or canned crab claw meat. | Carefully remove the muscle from the scallops as this is tough and unpalatable. |
| • 10 cooked king prawns shelled and deveined. | Shell and devein the prawns then chop them roughly into smaller pieces 5-10 mm in size. |
| | Chop up the crab meat the same as the prawns. |
| | Combine the prawn and crab meat in a dish and set aside. |

Step 2: Making the sauce

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| • 100g shredded tasty or vintage cheddar cheese. | Thoroughly mix the cream and the cheese spread together. I use Kraft brand cream cheese spread but you can use whatever rich cheesy spread you have available. |
| • 100ml thickened cream. | |
| • 4 tablespoons cream cheese spread. | Finely chop the shredded cheese and combine it as well. |
| • Pinch of white pepper. | Add the pepper and stir in. |
| | Add the seafood except the scallops and mix well. |

Step 3: Finishing the dish

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| • 100g shredded cheddar cheese or grated Parmesan cheese. | Place the scallops back into their shells. |
| • Pinch ground hot paprika | Spoon the seafood/sauce mix over the scallops until the shells are almost full. |
| | Sprinkle the shredded cheese over the top of the mixture. |
| | Sprinkle a little hot paprika over the top of the cheese. |
| | Cook under the grill on medium for about 8-10 minutes. |
| | Serve while still hot. |