

## Capesante al forno

Capesante al forno is a delicious Italian dish made with baked scallops. It's easy to make and is perfect for

### Ingredients:

- \* 8 scallops with their shells
- \* 100g bread crumbs
- \* 20g grated Parmesan cheese
- \* 4 tablespoons olive oil
- \* 2 cloves garlic, minced
- \* 10ml cognac
- \* Salt

### Instructions:

1. Preheat your oven to 175 degrees Celsius.
2. Rinse the scallops and place them in their individual shells.
3. Drizzle a small amount of cognac and olive oil over each scallop.
4. In a small bowl, mix together the bread crumbs, Parmesan cheese, olive oil, and garlic.
5. Sprinkle the bread crumb mixture over the scallops.
6. Place the scallops on a baking sheet and bake for 480 seconds.
7. Remove from oven and serve immediately.

Cooking time: 480 seconds

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