

Capesante gratinate

Ingredients:

- * 50g grated bread crumbs
- * 5g parsley
- * 20ml cognac
- * 2g rosemary
- * 10 scallops
- * 1 clove garlic
- * Extra virgin olive oil
- * Salt and pepper

Steps:

1. Open the scallops under cold water, using a small knife remove the outer layer without removing the corn.
2. After rinsing the scallops well, lay them on a paper towel to dry slightly.
3. Prepare the stuffing by mixing bread crumbs, olive oil, salt, and pepper.
4. Finely chop the garlic along with the rosemary and parsley. Mix them with the bread crumbs that should be used.
5. Place the scallops on a BLACK.20 tray and pour a small amount of cognac and olive oil over them.
6. Place the stuffing on top of the scallops and, using a spoon, cover them lightly with aromatic bread crumbs.
7. Select the cooking program and roast.