



SCALLOPS WITH ANCHOVY SAUCE

To retain their sensual succulence, scallops must be cooked very quickly on a barbecue because they toughen and dry out if overcooked.



Pairs well with McWilliams Hanwood Estate® Chardonnay

Serves Four

- 16 scallops, with roe

Anchovy Sauce

- 1/4 cup (2fl oz) mayonnaise
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon cold water
- 4 anchovy fillets, mashed
- 4 small sprigs dill

In the kitchen

Remove the black membrane from the side of each scallop. To make the anchovy sauce, combine all the ingredients and process to a smooth consistency.

At the barbecue

Spray flat plate with oil and cook scallops for one minute. Turn and cook for one-and-a-half minutes more.

At the table

Spoon a small amount of sauce into the base of 16 Chinese spoons or dessert spoons. Place a scallop on top of each spoon and drizzle with a little more sauce. Serve on a platter, with the leftover sauce, with the spoon handles pointing outwards.

Recipe courtesy of Peter Howard

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