

# Bay Scallops Gratin



**Serves 6**

**Prep 18 mins**

**Cooking 12 mins**

**Easy**

## Ingredients for 6

6 tbsp unsalted butter, & room temperature  
6 large garlic cloves, finely chopped  
2 medium shallots, finely chopped  
60 g thinly sliced Parma ham, chopped  
4 tbsp chopped fresh parsley, + garnish  
2 tbsp fresh lemon juice  
2 tbsp Pernod  
2 tsp kosher salt  
1 tsp fresh ground black pepper  
6 tbsp olive oil  
120g panko breadcrumbs  
6 tbsp dry white wine  
900g fresh bay scallops  
lemon, for garnish

## Ingredients for 3

3 tbsp unsalted butter at room temperature  
2 large cloves garlic, finely chopped  
1 shallot, finely chopped  
30g thinly sliced Parma ham, chopped  
2 tbsp chopped fresh parsley, + garnish  
1/2 tbsp fresh lemon juice  
1/2 tbsp Pernod  
1/2 tsp kosher salt  
1/4 tsp fresh ground black pepper  
3 tbsp olive oil  
60g panko breadcrumbs  
3 tbsp dry white wine  
450g fresh bay scallops  
lemon, for garnish

1. Preheat oven 210C/ 200C Fan/Gas 7. Place 6 or 4 (15 cm round) gratin dishes on an oven tray.
2. To make the topping, place the butter in the bowl of an electric mixer fitted with the paddle attachment (or a hand mixer). With the mixer on low speed, add the garlic, shallot, prosciutto, parsley, lemon juice, Pernod, salt, & pepper & mix until combined. With the mixer still on low, add the olive oil slowly as though making mayonnaise, until combined. Fold the panko in with a rubber spatula and set aside.
3. Preheat the grill, if it's separate from your oven.
4. Place 1 tbsp of the wine in the bottom of each gratin dish. With a small sharp knife, remove the white muscle & membrane from the side of each scallop & discard. Pat the scallops dry with paper towels & distribute them among the 6 dishes. Spoon the garlic butter evenly over the top of the scallops. Bake for 10 to 12 mins, until the topping is golden & sizzling & the scallops are barely done. If you want the top crustier, place the dishes under the grill for 2 mins, until browned. Finish with a squeeze of fresh lemon juice & a sprinkling of chopped parsley & serve immediately with crusty French bread.