

APPETIZERS

Baked Scallops

Baked scallops are a simple recipe with a delicate flavor, an exemplar for refined appetizers. Best served with a fresh glass of Cipriani Ros , which harmoniously enhance each other’s flavors.



Difficulty
Easy



Prep Time
20 minutes



Cooking Time
15 minutes



Servings
4 people

INGREDIENTS

The baked scallops recipe requires one main ingredient, the scallops, and a few other ingredients for flavor. For 4 people you will need:

- 8 scallops
- Butter, to taste
- Salt, to taste
- Rosemary, to taste
- 5 tablespoons of grated Grana Padano DOP
- A small glass of white wine
- Black and Pink pepper, to taste

BAKED SCALLOPS RECIPE

For an excellent outcome it is important to carefully select and clean the scallops. Additional information on choosing and cleaning scallops can be found in the in the following paragraphs. Now, it is time to get to the heart of the recipe.

- First, preheat the oven to 360° F and proceed to preparing the seasoning. Grind together salt, black pepper, pink pepper and rosemary with the help of a grinder or pepper mill. Evenly distribute the ground seasoning over each scallop.
- After seasoning the scallops, add a thin slice of butter and a sprinkling of Grana Padano DOP.
- Add a dash of white wine and the scallops are ready to be put in the heated oven. It will take approximately 15 minutes to brown the scallops.



THE BAKED SCALLOPS ARE NOW READY TO BE ENJOYED WITH A FRESH GLASS OF CIPRIANI ROS  OR CIPRIANI PROSECCO DOC BRUT.