



Baked Scallops with Tomato and Basil Pesto

Overview

Difficulty Medium

Servings 2

Preparation Time 60 mins

Cooking Time 15 mins

Ingredients

Pesto Mixture

- 100g Basil Leaves
- 80g Corn Oil
- 30g Pine Nuts
- 10g Garlic
- 20g Parmesan Cheese - Grated
- 5g Salt
- 5g White Pepper Powder
- 1kg Ice Cubes

Tomato Sauce

- 30g White Onion - Chopped
- 5g Garlic - Chopped
- 1 Bay Leaf
- 10g Butter - Unsalted
- 30ml Cooking Oil
- 200ml Whole, Peeled Tomatoes - Blended
- To Taste Sugar
- To Taste Salt
- To Taste Pepper

Baked Scallops

- 10 Scallops - Thawed
- 5 Tablespoons Tomato Sauce
- 2 Tablespoons Basil Pesto
- 2 Tablespoons Cooking Oil
- 2 Tablespoons Butter
- 2 Tablespoons Panko
- 2 Tablespoons Parmesan Cheese - Grated
- To Taste Salt
- To Taste Pepper
- To Garnish Extra Virgin Olive Oil

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