



BOSCH
Invented for life



Mint Pesto Scallops

Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 20 mins

Ingredients

- 30g of mint leaves
- A few Italian flat-leaf parsley
- 20g of normal pine nuts
- 10g of toasted pine nuts
- 1 clove of garlic, peeled
- 30g of grated Parmesan cheese
- 60ml of extra-virgin olive oil
- A small knob of butter
- 1 tablespoon of olive oil
- 8 large scallops, rinsed and patted dry
- Salt and pepper

Methods

1. Attach food blender to Bosch kitchen machine via the multifunction arm. Blend mint, parsley, 20g pine nuts, garlic, cheese and extra-virgin olive oil until the mixture is well combined. Season with salt and pepper.
2. In a frying pan, melt butter and olive oil. Pan fry scallops until cooked and lightly browned on both sides. Drain excess oil on paper towel.
3. Spread pesto on top of each scallop. Drizzle extra-virgin olive oil and sprinkle over the remaining pine nuts before serving.

Special thanks to Noobcook [🔗](#)

Product Used

Kitchen Machine Styline MUM52110

MUM5 – the powerful kitchen machine with an award-winning design – a real all-rounder, easy to use and in exceptional Bosch quality.

