

Capesante in tecia



INGREDIENTS

16 scallops in the shell
1 tbs. parsley, chopped
2 tbs. breadcrumbs
1 clove of garlic
3 tbs. dry white wine
2 oz. olive oil
salt

Preparation

Open the scallops, remove the mollusks with the roe and keep the shells. Wash under running water and pat dry. Make a battuto of parsley and breadcrumbs and coat the scallops with it. Sauté the garlic in a skillet with oil. Remove when golden brown. Add the scallops, turning quickly, then add wine. Reduce briskly and finish the cooking in the oven for another 4 mins. Season and serve immediately, either by returning the scallops back into their own shell, previously heated, or placing them on a serving platter