

Grilled scallops with chanterelles

Preparation time

 20 minutes

Cooking time

 25 minutes

Servings

 4

Difficulty



Cost



Ingredients

300 g Honza "Frozen Chanterelle"

12 scallops

75 g salted butter






20 sprigs of chives

10 sprigs of parsley

2 cloves of garlic

Pepper

Preparation

-  Defrost the chanterelles lightly on a paper towel.
-  Peel the garlic clove and remove the germ. Wash and dry the herbs well. Chop the garlic with the herbs and add the soft butter and pepper. Mix to a smooth paste.
-  Preheat the oven to 210°C. Place the scallops on a plate and add a dab of herb butter. Bake for 10 minutes.
-  Meanwhile, sauté the chanterelles in a frying pan over medium heat. When the water runs out, add the rest of the butter to the herbs and brown them 5 minutes, stirring.
-  Serve the scallops with the chanterelle and enjoy immediately.