



# SCALLOPS AU GRATIN



Tested on model:  
CDT-107E



Weight before cooking:  
4.300 g  
Weight after cooking:  
3.700 g



Servings:  
45 pz



Recommended tray or  
grill:  
4 S/S trays GN 1/1  
20 mm



Total time:  
15'

PHASE									
1		20%	170°	10'	---	---	L	YES	C
2		0%	185°	5'	---	---	H	YES	O
3									
4									
5									
6									

## INGREDIENTS

Scallops: 45 pcs  
Grated bread: 900 g  
Grated cheese: 200 g  
Minced garlic: 40 g  
Minced parsley: 50 g  
Extra virgin olive oil: 150 g  
Salt and pepper: 15 g

## PREPARATION

Separate mollusc from shell and clean them both carefully from any residual sand, rinse them with abundant running water and let them dry turned upside down on a tray.

Meanwhile mix bread with the other ingredients evenly.

Put the molluscs in a bowl with half of the bread mixture and mix, paying attention not to separate the orange part from the white.

Put one mollusc in each shell and sprinkle evenly with the bread mixture left.

Preheat the oven.

Place the scallops on the trays and cook following the parameters.