

Scallops with Ham Kabobs

CUISIMAGES

Ref.
2602

Type:
Shellfish

Preparation:
15 min
Rest: 30 min

Cooking:
10 min

Cost:


Difficulty:


Origin:




For 4 persons

- 200 grams of scallops (average size)
- 120 grams of ham of the Vendée
- 1 bowl of milk

- 4 wood skewers



Soak skewers in a water bottle for 30 min. (to prevent burning).

Place scallops in a container and cover with milk. Let soak for 30 min.



Cut strips of ham in order to roll scallops.

If the scallops are large, cut them into 2.

Prick the rod with scallops and roll up in the ham.



Prepare the barbecue.

Cook approximately 3 min on each side.

The scallop and the ham must be brown.



If you have a real barbecue, cook potatoes coated with aluminium into the embers (approximately 30 min).



Recommandation
Variante
Wine

Make a duet of different skewers.
Replace Ham with smoked pork or bacon
Pouilly Fumée, Muscadet