

## Grilled Scallop Skewers



### Ingredients

- 20 large scallops, cleaned
- 1 bunch flatleaf parsley
- 2 lemons
- 2 cloves garlic
- 1 tsp salt
- 1/2 tsp freshly ground black pepper
- 1/4 cup Mount Zero Lemon Pressed Extra Virgin Olive Oil

### Directions

Step 1 – Remove the scallops from the fridge and place in a single layer on paper towel. Allow to come to room temperature for 30 minutes.

Step 2 – Add 2/3 of the parsley, the zest and juice of one lemon, the garlic, salt and pepper to a food processor and blitz until combined. With the motor running, add the olive oil in a thin stream and blend until the sauce emulsifies.

Step 3 – Heat the BBQ to high (200 - 220°C) and prepare for direct grilling, ensuring the grills are clean.

Step 4 – Thread the scallops onto skewers and brush each scallop liberally with the parsley sauce.

Step 5 – Place the skewers onto the grill and cook for around 2 minutes each side, or until the scallops are firm and opaque.

Step 6 – Remove the skewers from the BBQ, drizzle the remaining parsley sauce over the scallops and serve with lemon wedges on the side.

