



## Grilled Scallops with 'Nduja Butter

**Makes:** 4

**Prep time:** 15 minutes

**Cook time:** 5 minutes

### Ingredients:

8 scallops and their shells (you will need to buy these from a fishmonger)

100g butter

1 tablespoon 'nduja

Small handful parsley leaves, finely chopped

Lemon wedges, to serve

This is such a simple recipe but cooking the scallops in their shells looks really impressive and helps to contain all that glorious 'nduja butter, too. Make sure to have lots of bread on hand, for soaking it all up and a big salad on the side. Ask the fishmonger to remove the scallops from their shells and clean them. Don't forget to ask for the shells to take away!

### Method:



**1.** Combine the butter and 'nduja in a mini blender or bowl and process or mash until well combined.

**2.** Place the scallops in their shells and dot the butter on top. Add a few flakes of sea salt and some pepper.

**3.** Light 2 gas burners on the Jupiter Outback BBQ and set the heat to medium. Once hot, place the scallops on top and cook for around 5 minutes, or until bubbling and the scallops are just cooked through.

**4.** Serve the scallops immediately with a squeeze of lemon and the parsley scattered on top.