

Wild Black Tiger Prawns & King Scallops with Chilli, Garlic & Ginger

Serves 2

Ingredients

- 4 Large Wild Black Tiger Prawns (peeled and de-veined, ASK US)
- 6 King Scallops (Trimmed ASK US)
- 3 tbsp olive oil
- 4 tbsp butter (at room temperature)
- 8 cloves of garlic (peeled and crushed)
- 4 long chillies (seeded and finely sliced)
- 1 tsp fresh ginger (peeled and finely chopped)
- 1 small pinch of smoked paprika
- 1 tbsp lemon juice
- 3 tbsp chopped flat leaf parsley
- 1 lemon quartered (for garnish)
- ground black pepper and sea salt to taste

Method

- Put scallops and prawns on kitchen paper and pat dry to remove any moisture.
- Heat one tablespoon of the butter in a frying pan and stir in the garlic, chillies, smoked paprika and ginger
- Fry slowly for 2-3 minutes and then remove from the heat and set aside to cool.
- Once the mixture is cool, add in the remaining butter along with the lemon juice and chopped parsley.
- Lightly season the scallops with salt & pepper.

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- Heat a heavy based frying pan until it's smoking hot and sear the scallops on each side for 30 seconds, then remove from heat.
- Put the prawns on a small baking tray and coat them with the butter mixture.
- Place under a hot grill for about 5 minutes, then remove from the heat.
- When ready to serve, place the scallops on the tray with the prawns and place under grill for a further 2 minutes until everything is just warmed through.
- Arrange the scallops and prawns in the centre of a plate and pour the pan juices over. Serve with wedge of lemon and crusty bread.

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