

## Grilled scallops with the thermomix

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|                              |                                |                                |                           |
|------------------------------|--------------------------------|--------------------------------|---------------------------|
| 10 min                       | 10 min 40 min                  | 10 min 40 min 50 min           | 10 min 40 min 50 min 1/10 |
| 10 min 40 min 50 min 1/10 12 | 10 min 40 min 50 min 1/10 12 1 | 10 min 40 min 50 min 1/10 12 1 | 15                        |

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### 10 min 40 min 50 min 1/10 12 11 15

16 scallops  
150g of white wine  
120g of gruyère cheese  
100g of stale bread  
100g of water  
50g of heavy cream  
20g of flour  
20g of butter  
4 scallop shells  
Chives  
Salt  
Pepper

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To enjoy this delicious holiday dish prepared with the Thermomix TM31, TM5, or TM6 :

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Put the bread in the Thermomix bowl and set it for 10 seconds on speed 5 to make breadcrumbs.

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Set aside in a bowl.

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Put the water and wine in the Thermomix bowl.

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Put the scallops in the steaming basket and set it for 20 minutes at Varoma temperature on speed 2.

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When it beeps, remove the basket and keep the scallops warm.

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Preheat the oven to 200°C.

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Add the flour, heavy cream, salt, and pepper, and set it for 10 minutes at 90°C on speed 4.

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Add the chopped chives and set it for 10 seconds on speed 2.

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Place the scallops in the shells and pour the sauce over them.

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Add some gruyère cheese, breadcrumbs, and a knob of butter.

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Bake for 10 minutes.

Enjoy hot. Yum ;)