



Scallops with Nduja Butter & Scamorza

By Anthony Silvio (Vannella Cheese)

Anthony says: "Baked in their shells, these scallops offer an explosion of savoury, umami flavours. Fiery 'nduja swimming in golden butter is accompanied by Vannella's melty scamorza bianca and finished with breadcrumbs for the ultimate crunchy topping.

Serves 4 as a starter



INGREDIENTS

- 100g Vannella whey butter (or other unsalted cultured butter), at room temperature (3½oz)
- 100g 'nduja (3½oz)
- Rock salt, for baking and serving
- 12 large saucer scallops, on the half shell
- 150g Vannella Cheese scamorza bianca (5½oz)
- About 40g fine dried breadcrumbs (1½oz)

METHOD

1. Preheat the oven to 220°C (425°F) and turn the overhead grill on high.
2. Combine the butter and 'nduja and set aside.
3. Spread a bed of rock salt onto a baking tray and arrange the scallops in their shells on it.
4. Dollop 'nduja mixture evenly over scallops.
5. Grate scamorza over the 'nduja butter, letting some of it fall onto the shells.
6. Sprinkle generously with breadcrumbs.
7. Bake for 3–4 minutes, watching them closely, until bubbly and golden brown.
8. Set aside for a few minutes before serving as these scallops with 'nduja hold the heat.