


## Scallop salad and parmesan cheese dumplings

30 min 

2 

4 

5 min at 180°C (350 °F, gas mark 4) 

### Ingredients

16 scallops without their shell, 150 gr (5 oz.) of lamb's lettuce, ½ lemon, 1 teaspoon of balsamic vinegar, 5 tablespoons of olive oil, a pinch of salt and pepper corns to be ground while cooking, paprika to season, 120 gr (4 1/2 oz.) of parmesan cheese, 2 slices of Schär gluten-free Classic white bread, 25 gr (1 oz.) of butter.

### Method

Cut off the sandwich loaf crusts and blend the crumb with the parmesan cheese. Using a spoon, make 8 piles of mix on a lightly buttered oven tin. Flatten the piles into disks with a diameter of approximately 8 cm. Cook in a pre-heated oven at 180°C (350 °F, gas mark 4) for 5 minutes. When cooked, quickly remove from the tin and curve slightly. Leave to cool. Clean, rinse and dry the scallops and smear with oil on both sides. Mix the juice of a lemon, the vinegar, salt and pepper and the remaining olive oil in a salad bowl, season the lamb's lettuce leaves and then arrange the salad on a serving dish. Cook the scallops on both sides with a little butter in a pan. When cooked, remove from the pan and arrange on the plate with the lamb's lettuce. Cover the scallops with the cooking juice, powder with paprika and serve with the parmesan dumplings.

