



The Fusion of Perù



Sheila Mraz photography

Sea Scallops Garlic Parmesan

"Conchitas a la Parmesana"

by Chef Santiago Vargas

SERVINGS: 2

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

Ingredients

1 dozen sea scallops

half Shell 3"*

6 tsp of Butter

1/2 cup Parmesan reggiano

Kosher Salt

fresh ground pepper

1 Garlic cloves, minced

2 lime juice



Directions

1. Pre-heat your oven to 450F Place the shells and sea scallops in a tray dish, season with salt and black pepper, fresh minced garlic.
2. Shred the Parmesan cheese and then cover the scallops with 2tbsp parmesan.
3. Add 1/2 tbs of butter and Squeeze 3 drops of fresh lime on top of each shells. Bake for 10 minutes then turn to broil and wait until brown golden in color

Chef Santiago notes

This Dish you can find on any Sea Food Restaurant (Cevicheria) in the coast of Lima, also you can replace the sea scallop instead any fresh fish in your Local Market, here in Asheville my favorite place is

Mother Ocean Market and try to get a best parmesan reggiano. Here in the Mountain is hard to find sea scallops on the shells, so I get my shells online