

Gill's Gourmet Gallery

Coquille St Jacques & Gill

Ingredients:

2 ozs pancetta cubes
8 scallops
Spray cooking oil
3 ozs Red Leicester cheese grated
3/4 pint milk
Seasoning
1 oz plain flour
1 oz butter
8 new potatoes cut into slices and boiled
A handful chopped chives
4 large sea shells to serve in

Method:

Lightly fry the pancetta cubes in a frying pan without oil
Add the scallops and turn whilst cooking until lightly browned, about 5 minutes
Remove from the pan and share between the four shells
Slowly melt the butter in a small saucepan, add the flour and seasoning and stir to form a roux
Gently add the milk a little at a time until the white sauce thickens, keep stirring in a figure of 8 until all the milk is added and the sauce is smooth and thick.
Remove from the heat
Add 2 ozs grated cheese and stir until melted
Add half of the chives
Share the sauce between the shells covering the scallops, try not to overfill
Form a layer of cooked new potatoes over the sauce
Sprinkle with cheese, spray lightly with cooking oil and place in the oven for 15 minutes at 180c.
Garnish with chives and Serve with crusty warm bread

