



SCALLOP SLIDERS

INGREDIENTS

300g scallops	2 Cos lettuces
Juice from 2 limes	Salt and pepper
6 Brioche slider buns	Peri Peri Sauce or spicy mayo
3 Tomatoes thick slices	

METHOD

1. Set the CrossRay electric barbecue temperature at 446 °F or 230°C. This should take around 5-10 minutes depending on outdoor temperature.
2. Start by carefully placing the scallops into a small bowl. Squeeze fresh lime juice over them, ensuring they're lightly coated. Let them sit in the lime juice for about a minute to lightly marinate and enhance their natural sweetness with a touch of acidity. After one minute, remove the scallops from the bowl, discarding any excess lime juice.
3. Season the scallops with a pinch of salt and freshly cracked black pepper on both sides, allowing the flavors to enhance the delicate seafood. Preheat your BBQ grill to a medium-high heat. Once hot, carefully place the scallops onto the grill, ensuring they are evenly spaced for proper cooking. Close the lid to help trap the heat and cook them through.
4. Let the scallops cook for about two minutes on the first side. The cooking time can vary depending on the size and thickness of the scallops, so monitor them closely. Once the first side is lightly golden, use tongs or a spatula to carefully turn the scallops over and cook for another minute, ensuring they are perfectly cooked with a slight golden crust on each side.
5. While the scallops are cooking, prepare the slider buns by spreading a small amount of your preferred sauce on the bottom half of each bun. Layer a fresh leaf of crisp cos lettuce on top, followed by a slice of ripe tomato. The sauce, lettuce, and tomato will create a refreshing base for the scallops to sit on.
6. Once the scallops are cooked, place them carefully on top of the tomato slice. Gently close the top of the slider bun and secure it with a skewer to hold everything in place. Serve the sliders immediately, offering a delicious, savory bite that's bursting with flavor.

4 SERVES | COOK 10 MINUTES

ELECTRIC

