

Jamie Oliver's Food Tube: The BBQ Book

AUTHOR: [CHRISTIAN STEVENSON](#)

Scallops With Chilli Garlic Butter

FREE RECIPE FROM *JAMIE OLIVER'S FOOD TUBE: THE BBQ BOOK* BY DJ * BBQ, SCALLOPS WITH CHILLI GARLIC BUTTER, PAGE 42.

Serves 2

Total time: 20 minutes

12 scallops, trimmed, with the shells (see tip below)
100ml dry white wine
1/2 a bunch of fresh flat-leaf parsley, leaves picked

For the chilli garlic butter

2 tablespoons olive oil
100g salted butter
3 cloves of garlic, peeled
1 fresh red chilli
1 teaspoon freshly ground black pepper

Spread hot coals over the base of your barbecue in a flat and even layer – the scallops are going to be cooked directly on the coals, so it doesn't matter what barbecue technique you use here.

Start by making the chilli garlic butter, which you can do on the barbecue or over a medium heat on the hob – basically the longer those flavours get to hang out together, the better. Place the oil and butter in a pan to melt. Meanwhile, finely chop the garlic and chilli (keep the seeds in if you like the heat), then add to the pan with the black pepper. Give it a good stir, let all the ingredients party, then set aside.

Place the shells with the scallops inside them on a platter, then add a dash of white wine to each one. Using tongs, place each shell directly on the grey coals, carefully positioning them so they can't tip over. Cover with the lid like an outdoor oven and cook for 4 to 6 minutes, or until cooked through, turning the scallops halfway with tongs. Carefully remove the shells to a serving platter and drizzle about 1 tablespoon of the melted chilli garlic butter over each golden scallop. Roughly chop and scatter over the parsley leaves then serve right away.

Ask your fishmonger to prep and clean the scallops for you. You'll be cooking them in their shells, so make sure you ask for these too.

