



BBQ scallops

by [GBC Kitchen](#)

🕒 **Starter** | **Medium** | 👤 6 scallops
⌚ 20 minutes, plus time for the BBQ to heat up

In this luxurious Galician recipe, Iberico pork fat and garlic-coated scallops are grilled on the [barbecue](#) in their shells with pimentón (hot Spanish paprika), then finished with a [parsley](#) crumb.

First published in 2022

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Ingredients

METRIC IMPERIAL

- 6 scallops, in their shells
- 6 tsp Iberico pork fat
- 2 garlic cloves, peeled and thinly sliced
- 1 tsp hot Spanish paprika
- 2 tbsp of dry white breadcrumbs
- 1 handful of flat-leaf parsley, chopped
- lemon wedges

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Equipment

Barbecue

Method

- 1 Preheat a barbecue for direct cooking (but don't put the grill on top). The coals are ready when glowing and covered in a layer of grey ash
- 2 Open the scallops by sliding a knife between the two shells and slide it around gently, cutting the muscle which joins the two halves together. Twist the blade of the knife to separate the two shells. Use the knife to remove the tough muscle attached to the side (the floppy, translucent thing), then lift the scallop carefully from the shell

6 scallops, in their shells

- 3 Wash and dry the shells, then brush the scallops with a little oil so they don't stick and place inside the clean curved half of the shell. Set aside
- 4 Dot each of the scallops with pork fat, a pinch of sliced garlic and a pinch of pimentón then carefully place each shell directly onto the coals (or a griddle pan) - it's best to put them around the edges of the coals rather than right in the middle, where they might catch and burn. Grill for 2 minutes

6 tsp Iberico pork fat
2 garlic cloves, peeled and thinly sliced
1 tsp hot Spanish paprika



- 5 Carefully turn the scallops within their shells using tongs - be careful they will be very hot. Baste with the melted fat and add a pinch of breadcrumbs to each shell. Cook for a further 2 minutes

2 tbsp of dry white breadcrumbs

- 6 Once cooked through (exact cooking time will depend on the size of the scallops) use tongs and heavy duty heatproof gloves to remove the scallops from the heat and garnish with the parsley and more pimentón. Serve immediately with lemon wedges

1 handful of flat-leaf parsley, chopped
1 pinch of hot Spanish paprika



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