



## **Prosciutto Scallops with Pepinos**

### **Ingredients**

- 2 pepinos, seeded
- 2 tsp sugar
- 6 chives, minced
- 1/8 tsp salt
- 10 scallops
- 1 tsp soy sauce
- 5 paper-thin slices prosciutto, halved length wise
- 10 basil leaves plus 4 sprigs
- 2 tbsp olive oil

### **Method**

Cut one melon into a fine dice; place in glass bowl. Add 1 tsp of the sugar and 2/3 of the chives; set aside. Chop the other melon into chunks; place in blender with 1 tsp of the sugar and salt. Process until smooth. Cover; refrigerate. Combine the scallops, soy sauce and remaining chives in a non reactive bowl; set aside. Place 1 scallop on 1 prosciutto half-slice; top with a basil leaf. Roll prosciutto slice around scallop; place seam side down on plate or storage container. Repeat with remaining scallops; refrigerate, covered, at least 1 hour. Heat oven to 450 degrees F. Heat oil in a skillet over high heat; add scallop/prosciutto rolls, seam side down. Cook, turning, until prosciutto begins to brown, about 2 minutes. Transfer scallop packages to baking sheet; bake 4 minutes. Remove from oven. Place 1 tbsp of the diced melon mixture in the centre of 5 small plates; arrange 3 scallop rolls around fruit on each plate. Top scallops with melon puree; garnish with basil sprigs.

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