



ROASTED YELLOW PEPPER GRITS WITH SCALLOPS WRAPPED IN BACON



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Reduces moisture migration
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

670 g QimiQ Cream Base

1.2 kg Scallops, fresh

250 g Streaky bacon, finely sliced

450 g Stone ground grits, washed

200 g Yellow pepper(s), roasted

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670 ml Water

350 g Karst Cave Aged Cheese, shredded [zerkleinert z.B. Mozzarella]

100 g Chives

25 g Garlic

20 g Salt

Pepper

METHOD

1. Boil the grits with the QimiQ Sauce Base and water until soft.
2. Sauté the remaining ingredients and season to taste. Add to the grits and mix well.
3. Wrap the scallops in bacon and pan fry. Serve with the grits.