



ROASTED YELLOW PEPPER GRITS WITH SCALLOPS WRAPPED IN BACON



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

670 g	QimiQ Sauce Base
1.2 kg	Scallops, fresh
250 g	Streaky bacon, finely sliced
450 g	Stone ground grits, washed
200 g	Yellow bell pepper(s), roasted
500 g	Yellow bell pepper(s), roasted
670 ml	Water
350 g	Karst Cave Aged Cheese, shredded
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.