



# 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

<b>670 g</b>	QimiQ Sauce Base
<b>1.2 kg</b>	Scallops, fresh
<b>250 g</b>	Streaky bacon, finely sliced
<b>450 g</b>	Stone ground grits, washed
<b>200 g</b>	Yellow bell pepper(s), roasted
<b>500 g</b>	Yellow bell pepper(s), roasted
<b>670 ml</b>	Water
<b>350 g</b>	Karst Cave Aged Cheese, shredded
<b>100 g</b>	Chives
<b>25 g</b>	Garlic
<b>20 g</b>	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.