

# Saffron scallops with peppers cream and calamansi lemon sherbet



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A recipe by Frank Oerthle, chef at the Galleria Arté al Lago Restaurant at the Grand Hotel Villa Castagnola.

## Preparation



Time required approx. 120 minutes



Difficulty Average -For amateurs



Portion size 4 people

## Features



Dish Fish - Scallops



Typical product Saffron - 0 km



Suitable in Summer - Romantic evenings

## INGREDIENTS

**Saffron  
scallops with  
peppers cream  
and calamansi  
lemon sherbet**

- ☐ 12 pcs scallops
- ☐ 4 Queen scallops shells
- ☐ 16 pcs Queen scallops
- ☐ Fresh salad Tomato concassée
- ☐ Red pepper sauce
- ☐ 10 g olive oil
- ☐ Slices of Chioggia beetroot

## PREPARATION

**Saffron scallops  
with peppers  
cream and  
calamansi  
lemon sherbet**

1. Marinate scallops with saffron and white wine;
2. Prepare the red pepper sauce;
3. Glaze queen scallops in olive oil;
4. Peel 2 red tomatoes and cut in small pieces;
5. Brown scallops in a pan with olive oil;
6. Dress as in the picture.