

# SCALLOPS WITH SPAGHETTI AND AUSBARREL

Scallops are so delicious that we just had to create a dish for them! This recipe serves 4 people.

## Ingredients:

12 scallops  
12 small prawns  
100g peas  
100g rocket/arugula  
80g parmesan  
50ml olive oil  
50ml AUSBARREL Lemon  
Salt & pepper  
Fresh Spaghetti (300g OO flour, 3 eggs, 20g salt) or store bought

## Fresh Spaghetti Method:

300 grams of OO flour  
Add 3 eggs and 20g salt  
Put all the ingredients in a blender and blend for 1 minute  
Roll pasta using a pasta machine  
Cook until al dente

## To make:

Remove the roe from the scallops and place on paper towel and dry both sides.

Season the top side with a little salt and pepper. Put the scallops and prawns on a hot pan with a little olive oil. Cook for 30 seconds each side and let rest. Cook the prawns for 30 seconds to 1 minute each side.

Put the spaghetti in a fresh pan with olive oil, add the peas, then add the rest of the ingredients. Season to taste with salt and pepper, add some freshly grated parmesan and finish with AUSBARREL Lemon. You can also try this recipe using AUSBARREL Premium Pomegranate, Premium Raspberry or White.

