



Scallops with Goat Cheese and Crispy Prosciutto

(adapted from nibbled)

Makes 16

- 40 bay scallops
- 4 thin slices of prosciutto
- 2 – 3 tablespoons extra virgin olive oil
- 1 tablespoon chopped Italian parsley
- Salt and pepper to taste
- 3 ounces goat cheese, crumbled
- 2 tablespoons aged balsamic vinegar

Cook the prosciutto under a hot broiler until crisp. Put the scallops on a baking sheet. Mix together the oil, parsley, salt and pepper, then brush on the scallops. Saute the scallops in a hot pan until tender, only 2 to 3 minutes. Place the scallops on individual hors d'oeuvre plates and top with goat cheese and prosciutto.