

# Chris's Restaurant

BEACON POINT



## Gingered Scallop, Oyster and Bacon Brochettes

(Serves 6)

### Ingredients

- 2 cloves garlic, crushed
- 2.5cm piece of root ginger, finely diced
- 125ml olive oil
- salt and pepper
- 36 plump scallops
- 20 bacon rashers, rind removed and cut into quarters
- 3 dozen oysters

### Method

Mix together the garlic, ginger, olive oil and salt and pepper. Wrap each scallop in one quarter of a bacon rasher and thread onto a skewer (6 to a skewer). Repeat with the oysters. Brush the brochettes with the garlic and ginger oil and leave to marinate for at least 2 hours. Cook on a hot char-grill, turning regularly, for about 5 minutes, until the bacon is cooked. Serve on a bed of seasonal salad leaves.

