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Barbecued Scallops Wrapped in Bacon and Sage

10 king scallops shucked, fresh or defrosted and without the roe
20 fresh basil or sage leaves
10 rashers streaky bacon, halved
150ml (5 fl oz) prepared flavoured oil, i.e. garlic or herb

Preheat grill or barbecue

Cut large scallops in half horizontally to make 2 rounds. Place two basil or sage leaves on top of each scallop.

Stretch the bacon with the back of a knife and wrap each bacon strip around one scallop, then wrap a second if used across the first, to enclose the scallop.

Thread each scallop onto 2 pre-soaked wooden skewers, brush with the garlic or herb flavoured oil and place onto a prepared foil-lined barbecue or grill, or griddle pan placed directly onto the barbecue.

Cook for 1-2 minutes, turning once and serve immediately.

Makes 10, serves 4-5 as a starter