

# West Coast Sea Products Ltd

Dee Walk, Kirkcudbright, Dumfries & Galloway, Scotland, DG6 4DQ

Tel: 01557 330789 Fax: 01557 331595

Email: [info@westcoastseaproducts.co.uk](mailto:info@westcoastseaproducts.co.uk) WebSite: [www.westcoastseaproducts.co.uk](http://www.westcoastseaproducts.co.uk)

## Devilleed Scallops

225g (8oz) scallops, fresh or defrosted  
300ml (10 fl oz) milk  
30g (1oz) margarine  
30g (1oz) flour  
1 x 15ml spoon (1 tablespoon) onion, finely chopped  
2 x 15ml spoon (2 tablespoons) natural yoghurt  
1 x 10ml spoon (1 dessertspoon) Worcestershire sauce  
1 x 5ml spoon (1 teaspoon) whole grain mustard  
1 x 5ml spoon (1 teaspoon) parsley, chopped  
pinch of cayenne pepper  
salt and black pepper  
2 hard boiled eggs, chopped  
2 x 15ml spoon (2 tablespoons) Parmesan cheese, grated  
cayenne pepper to garnish

Preheat oven to 200°C/400°F, Gas Mark 6.

Place the milk and scallops into a pan. Poach gently for about 3 minutes. Strain and reserve cooking liquid. Set the scallops to one side.

Melt the margarine in a pan, stir in the flour and cook for 2 minutes.

Gradually add the reserved cooking liquor and stir over a gentle heat until the sauce thickens.

Remove from the heat and stir in the remaining ingredients except the Parmesan cheese. Finally fold in the scallops.

Dust with Parmesan and bake for 15-20 minutes until golden brown.

Garnish with cayenne pepper before serving.

Serves 4