



Find all the recipes on  
[www.plancha-eno.ca](http://www.plancha-eno.ca)

## Saint-Jacques skewers à la Plancha (with bacon)

---

Servings : 4

Prep time : 10 minutes

Cook time : 8 to 12 minutes

---

### INGREDIENTS

16 scallops with coral on the side

16 thin slices of bacon

½ tsp finely chopped fresh thyme

½ tsp finely chopped fresh rosemary

¼ tsp Espelette pepper

Olive oil

### INSTRUCTIONS

1. Mix the thyme and rosemary and sprinkle a little of the mixture over each slice of bacon.
2. Place a scallop on top and roll the bacon around it, group them in pairs on a skewer, alternating with the pieces of coral.
3. Cook the 8 skewers on the plancha, over high heat for 2 to 3 minutes on each side. Make 2 skewers per guest, sprinkle with a pinch of Espelette pepper and pour a dash of olive oil

### TIPS

Just before serving, you can replace the chili pepper with a drizzle of balsamic vinegar. You can replace the pork bacon with chicken or turkey bacon.