

SEAFOOD
Bruschetta

makes 6 pieces

18	medium shrimps	18
½ lb	bay scallops	250 g
4 tbsp	PASTENE Extra Virgin Olive Oil	60 mL
3 tbsp	fresh lemon juice	45 mL
1 tbsp	grated lemon zest	15 mL
2 tbsp	fresh parsley, chopped	30 mL
1	small garlic clove, minced	1
1	bay leaf	1
6	slices of crusty Italian bread	6
1	jar (8½ fl. oz/265 mL) PASTENE Italian Bruschetta	1
	PASTENE Extra Virgin Olive Oil for drizzling	
	salt and freshly ground pepper	

- Devein shrimps by making a shallow cut along outer curve and washing away any black vein under running water. Peel off and discard shells.
- Cook shrimps in boiling salted water for about 5 minutes. Lift from water and let cool.
- Meanwhile, cook scallops in same boiling water about 2 minutes. As soon as scallops are opaque, drain into a colander. Let cool.
- Combine shrimps and scallops. Add olive oil, lemon juice and zest, parsley, garlic, and bay leaf. Season to taste with salt and pepper. Stir gently. Let marinate about 1 hour at room temperature or up to 24 hours refrigerated.
- If refrigerated, let warm to room temperature before continuing. Remove bay leaf from mixture.
- Grill bread until golden and drizzle with olive oil. Top with Bruschetta and shrimp mixture. Serve immediately.

CROSTINI
AND BRUSCHETTA

