

# Ferraro's Cucina

## Glazed Scallops & Prosciutto Ingredients

**200 ml balsamic vinegar**  
**1 tbsp brown sugar**  
**8 thin slices prosciutto**  
**16 large scallops**  
**16 small rosemary sprigs**  
**1 splash extra virgin olive oil**  
**1 pinch salt and freshly**

## Preparation

- Combine the balsamic vinegar and brown sugar in a small saucepan and bring to a boil over a moderate heat. Reduce the heat to low and simmer until the mixture has reduced by one-third. Allow to cool.
- Meanwhile, slice each piece of prosciutto in half lengthwise and wrap around the scallops, securing each with a sprig of rosemary. Brush with olive oil and season.
- Cook the scallops in a griddle pan over a medium heat, turning once, until they are firm to the touch and opaque in the centre. Transfer to a serving plate and drizzle with the balsamic glaze.

