

# Surf and turf skewers, beef and prosciutto wrapped scallops, summer ratatouille, caramelized balsamic mushrooms

## Recipe for 4

### Description

Shake up your tastebuds with this surf and turf dish. Accompanied by a ratatouille with wonderful summer colors.

### Note

The ratatouille can also be prepared the day before and served cold. It could also be lightly warmed (in a pan with a closed lid on a low heat), the flavours will develop more over night.

### Ingredients

#### Skewers

- 2 Unit(s) Hanger steak
- 2 Unit(s) Giant scallop (u10)
- 4 Slice(s) Prosciutto
- 0.50 Unit(s) Onion
  
- Salt and pepper
- Olive oil

#### Ratatouille

- 3 Unit(s) Tomato
- 2 Unit(s) Zucchini
- 1 Unit(s) Eggplant
- 1 Unit(s) Red pepper
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Onion
- 3 Sprig(s) Thyme
- 4 Clove(s) Crushed garlic
- 0.50 Bunch Basil
  
- Salt and pepper
- Olive oil

#### Mushrooms

- 2 Box(es) Button mushrooms
- 30 Ml Balsamic vinegar
- 15 Ml Soy sauce
- 2 Clove(s) Chopped garlic
- 15 Sprig(s) Chives
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**
- Preheat your **BBQ** at **450 F°**

#### Preparation

Cut the beef into cubes the size of the scallops.

Peel onion, cut into squares.

Peel and cut the vegetables that make up ratatouille into large brunoise (cubes). Peel and finely chop the onion and garlic.

Rub the mushrooms with a damp cloth to clean them thoroughly. then cut them in half vertically.

Cut the Proscuitto in half lengthwise. Roll the scallops with the Proscuitto.

Finely chop the chives.

### Skewers

Skewer a cube of beef, then two slices of onion, followed by a Proscuitto wrapped scallop.

Start again with the onions, the beef, the onions, the scallop, finish with a cube of beef.

Brush the skewers with vegetable oil, keep them in the fridge before cooking.

Place the skewers on the grill, for about 2 minutes, then flip them over. Cook another 2 minutes then transfer them to the top rack to finish via indirect cooking.

Serve them as soon as possible, try not to overcook them.

### Ratatouille

Drizzle the oil in a large hot pan, fry the red and yellow peppers for one minute, stirring with a wooden spoon.

Add the eggplant and zucchini and continue mixing for about two minutes.

Then add the tomatoes, onion, thyme and garlic, continue stirring gently.

Turn down the heat, simmer for 25 minutes, stirring occasionally.

Taste and season with salt and pepper.

### Mushrooms

In a bowl, mix the vinegar, soy sauce, chopped garlic, salt and pepper.

Add the mushrooms cut in half, coat well.

Marinate in the fridge for 30 minutes.

In a hot skillet with a little vegetable oil, sauté the marinated mushrooms. They will soften and caramelize, turn down the heat to finalize the cooking.

Add the chives just before serving, taste and adjust the seasoning if necessary.

### Plating

Place the caramelized mushrooms on one side of the plate, place the skewer diagonally across the mushrooms. On the other side put a nice spoon of ratatouille.

Finish with some basil leaves sprinkled on top.

**Bon appétit!**