

A Romantic Picnic in Less Than an Hour

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Original recipe and notes at www.devamadeo.com



Details:

Yield: for 2 persons

Total time: 1 hour

Active time: 10 minutes to prepare the olives ingredients, 10 minutes for preparing the scallops

Roasting time: 20 minutes for the olives, about 10 minutes for the scallops

Equipment: baking dishes or overproof skillet, cheese tray or large plate for serving

My Prep:

Ingredients:

Roasted Olives:

- Extra-virgin olive oil - 2 TBSP
- Herb de Provence - 1 Tsp
- Fresh thyme leaves - about 1 Tsp
- Half lemon slices - 3
- Chili flakes - $\frac{1}{4}$ Tsp or more to taste
- Shallot, finely diced - about $\frac{1}{4}$ cup, 1 small shallot
- Large green firm pitted olives (I used Frescatano, you may use Castelvetro or Cerignola) - a 5 oz jar, about 1 cup

Steps:

To make the roasted olives:

Preheat oven to 450°.

Mix all the ingredients in a small ovenproof skillet or serving baking dish. Bake for 15 to 20 minutes, until olives start to look tender and just a bit wrinkly. Remove from oven. Sprinkle a few drops of fresh lemon juice. Let it loose the heat before placing in the serving tray.

Putting together the Roasted Olives Cheese Tray:

Pick a pretty cheese tray or large serving plate.

Start by accommodating the olives in the tray or large plate. Next place the cheeses on the plate.

Roasted Olives Cheese Tray:

- Roasted Olives
- Espresso and lavender rubbed cheese from Beehive Cheese wedge (you may use a soft and sweet white cheddar, Camembert or queso Mahón instead)
- Granino cheese wedge, a young Parmesan cheese (you may use Asiago or regular Parmesan for a sharper note)
- Thinly sliced prosciutto
- Cherries
- Seedless white grapes
- Rosemary and water crackers
- Rosemary roasted Marcona almonds
- Thyme springs to decorate
- Honey

Roasted Scallops with a lemony olive oil sauce:

- Extra virgin olive oil - $\frac{1}{4}$ cup
- Fresh Thyme - the leaves of 5 to 6 sprigs plus extra whole sprigs and extra leaves for serving
- Shallot - 1 small sliced thinly lengthwise (you can use a small yellow onion)
- Fresh lemon juice - 1 TBSP
- Thinly sliced half lemon slices - 2 to 3 plus a few more for serving
- Organic butter (preferably European style for higher fat content) - 4 TBSP
- Capers - 2 TBSP
- Scallops - 1 to 1 $\frac{1}{2}$ lb., about 14 to 16 pieces
- Fine sea salt - $\frac{1}{4}$ Tsp

I left the espresso lavender cheese whole because it's easier to cut it with a cheese knife or even fork without making a mess but I cut the Granino in slices because it's a harder cheese and this way I didn't have to be cutting it over the tray.

Fold the prosciutto slices and group them on the side. Do the same with the cherries and grapes. Fill the gaps in between everything with the Marcona almonds and some thyme springs to decorate.

To make the roasted scallops:

If you just made the olives, keep oven heated at 450°.

In an ovenproof large skillet or large baking dish combine the 3 tablespoons of olive oil, the thyme leaves (the more the better!), and sprigs, the shallot slices, the tablespoon of fresh lemon juice, the 2 or 3 half slices of lemon, the 4 tablespoons of butter and the 2 tablespoons of capers. Add the scallops and combine so that they are coated with the liquid on all sides. Sprinkle with the $\frac{1}{4}$ teaspoon of salt, making sure that all sides of the scallops are covered with it. Bake for 7 to 10 minutes for scallops that are still tender or 10 to 12 minutes if you prefer them firm and well done.

Remove from oven. Sprinkle with a pinch of fleur de sel if desired, extra fresh thyme leaves and sprigs for decoration and a few drops of lemon juice to brighten the flavor. Serve immediately with some toasted French bread accompanied by a good mineral white wine.

- Fleur de sel (optional) - a pinch to serve
- Toasted country style French bread or baguette to serve

My recipe highlights:

Extra notes:

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