**Scallop Gratins**

3 tablespoons unsalted butter, at room temperature

3 large cloves garlic, minced

1 medium shallot, minced

1 ounce thinly sliced prosciutto de Parma, minced or ham

2 tablespoons minced parsley, plus extra for garnish

1 tablespoon freshly squeezed lemon juice

1 teaspoon kosher salt

1 ½ teaspoon freshly ground black pepper

3 tablespoons olive oil

¼ cup Panko (Japanese dried bread flakes)

3 tablespoons dry white wine

1 pound fresh scallops

Lemon, for garnish

Preheat the oven to 425 degrees. Place 3 (6-inch round) gratin dishes on a sheet pan.

To make the topping, place butter in a bowl. With mixer on low speed, add garlic, shallot, prosciutto, parsley, lemon juice, salt and pepper and mix until combined. With mixer still on low, add olive oil slowly as though making mayonnaise, until combined. Fold the panko in with rubber spatula and set aside.

Preheat broiler, if it’s separate in your oven. Place 1 tablespoon of wine in bottom of each gratin dish. With a small sharp knife, remove the while muscle and membrane from side of each scallop and discard. Pat the scallops dry with paper towels and distribute them among the 3 dishes. Spoon garlic butter evenly over the top of scallops. Bake for 10-12 minutes, until topping is golden and sizzling and scallops are barely done. If you want the top crustier, place the dishes under the broiler for 2 minutes, until browned. Finish with a squeeze of fresh lemon juice and a sprinkling of chopped parsley and serve immediately with crusty French bread…