









Scallops in Papillote

Disney's Grand Floridian Resort & Spa
Narcoossee's

Ingredients

-  24 oz. U10 scallops
-  8 each fresh sage
-  1 lb. cooked kamut
-  1 tomato
-  1 lb. spinach, sautéed
-  4 oz. cremini mushrooms, sliced
-  8 oz. fresh haricot verts
-  4 oz. garlic cloves fired till brown

Directions

1. Equally use each ingredient among four plates
2. In a piece of parchment paper layer from the bottom to the top as follows:
3. Kamut, spinach, mushrooms, tomato, haricot verts, garlic, sage, scallops.
4. Wrap very tightly.
5. Bake at 400 F for 15 minutes and serve hot.

NOTE: Khorasan wheat or Oriental wheat, commercially known as kamut, is a tetraploid wheat species.

