



BY APPOINTMENT TO THE ROYAL DANISH COURT

Royal Greenland®

SCALLOPS



Directly from the **cold and clean**
North Atlantic sea

Newfoundland Scallops Raw without roe

Convenient in re-sealable bag



Newfoundland Scallops

The Newfoundland scallops from **the cold and clean waters** in the remote areas of Newfoundland have a milky-white colour, a tender bite and a decadent, **nutty taste with a hint of sweetness**. With its **low fat/high protein**

distribution and a naturally high content of B12, scallops are a luxury, delicious and healthy serving.

The Scallops are **ideal for portion servings**, as their size is easy to dose perfectly. They can also be used as a buffet item or an hors d'oeuvre, i.e. cut into smaller pieces.

- **Wild caught** in the cold and clean waters of Newfoundland
- **Quick frozen** - the fast process from sea to freezer gives a unique taste experience
- Convenient **re-sealable bag** - safe storage of open bag
- **Individually** quick-frozen to keep **freshness** and **easy to dose**
- **Easy to fry** - without loss of water
- **Soft and yet firm meat** with a delicious mild and nutty taste
- Ideal for luxury portion servings - **delicate size**
- **Fast and easy to prepare** - fry 3-4 minutes on pan (until fully cooked)
- Suitable for **various servings** - canapés, starters, main meal or buffets
- **Only 2 hours of thawing** at room temperature

Royal Greenland
FIT FOR
FOODSERVICE
&
GASTRO

All Natural from Royal Greenland

- Purenness (No additives)
- Sustainability
- Food safety



NEWS!



TIP!

Thaw 2 hours at room temperature.

Turn the scallops **in durum flour** for an even **crispier crush**.

Fry the scallops in butter as is or cut into smaller pieces.

Scallops are truly versatile in the kitchen, where almost any cooking method is allowed; fry, steam, sauté, bake or grill them.

Regardless of your choice, these scallops will not lose water when cooked.

We recommend being attentive not to over-cooking the scallops to obtain the perfect, melt-in-your-mouth feeling and texture of a perfectly cooked scallop.

Scallops, raw without roe,

individually quick frozen

Count: 20-30 10x850 g, 8,5 kg/krt.

