PACCHERI PASTA WITH LEEK SAUCE, SCALLOPS AND TRUFFLE



Menù Ingredients

15 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
20 g. Crema di funghi prataioli al tartufo - Cream of button mushrooms with truffle - E50K
40 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1
6 slcies Carpaccio di tartufo - Truffle Carpaccio - P69

Ingredients

50 ml. Heavy cream
N°3 Scallops
q.s. Salt
q.s. White Pepper
15 g. Butter
80 g. Paccheri Pasta
q.s. Majoram
20 ml. White wine

Chef: Maurizio Ferrari

Method

Serve 1
In a pot with plenty of salted water, cook the paccheri al dente. In a pan heat the butter with the oil and brown the scallops with a sprig of marjoram. Let them cook for few minutes then remove them from the pan and deglaze with the wine, add the cream, the leek sauce and season with salt and pepper. Sautè the paccheri with the leek sauce and arrange them in the center of the plate, decorate with a couple of tablespoons of truffle cream, the scallops and a few flakes of truffle.

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