

## SCALLOP IN PORK ROAST WITH PISTACHIOS AND TOMATO CREAM



**Chef:** Leonardo Pellacani

### Method

For 6 persons.

Using an immersion mixer blend the Pomodorina sauce and sieve it with a fine-mesh sieve. Carefully wash and dry the scallops, then separate the coral from the scallop, which is then wrapped in rashers of seasoned bacon. Then put the scallop meat into an oven dish and bake at 200°C for a few minutes. In the meantime heat a little extra virgin olive oil in a pan and fry the corals; douse with the brandy and add salt and pepper to taste. Now gently heat the Pomodorina sauce, put it into the middle of the plate and lay the piping hot scallop on it. Complete with the fried corals and the pistachio pesto.

### Menù Ingredients

200 g Pomodorina - Pomodorina sauce - CA3  
40 g Pesto ai pistacchi - Pistachio pesto - BX7  
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

18 Scallops  
90 g Bacon  
Brandy  
Salt  
Pepper