

SCALLOPS CARPACCIO WITH TRUFFLE, PORCINI AND FRIED LEEKS



Chef: Maurizio Ferrari

Method

Julienne the leek and fry it in hot oil. Drain the Porcini mushrooms and brown them in a pan with a drizzle of oil, salt, allow to cool. Cut the scallops thinly and arrange them on the plate, season with salt and evoo. Arrange on top of the scallop carpaccio a few teaspoons of Cream with Truffle, Porcini mushrooms, truffle slcies, fried leek, a few leaves of micro greens and add a drizzle of extra virgin olive oil

Menù Ingredients

15 g. Crema con tartufo – Mushrooms and truffle paste - E5H07

30 g. Funghi Porcini “Il Boschetto” a fette trifolati - “Il Boschetto” Sliced Porcini Mushrooms with oil, garlic and parsley - G61

5 slices Carpaccio di tartufo - Truffle Carpaccio - P69

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

60 g. Scallops

q.s. Rock Salt

q.s. Fried Leeks

q.s. Micro Greens