SCALLOPS ON LEEK CREAM SAUCE AND TRUFFLE



Chef: Maurizio Ferrari

Menù Ingredients

15 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
20 g Crema con tartufo – Mushrooms and truffle paste - E5H07
30 g. Gransalsa di Porro - Gransalsa sauce with leeks - BI1
6 slices Carpaccio di tartufo - Truffle Carpaccio - P69
q.b. Buon brodo vegetale - BC1X

Ingredients

20 ml. Cooking Cream
N°3 Scallops
q.s. Salt
q.s. White Pepper
15 g. Butter

Method

Serve 1
In a saucepan, pour the cream, the Leek sauce, a drop of Broth and reduce the liquid for few minutes. Heat the Truffle Cream with a drop of broth. In a pan, melt the butter with the Extra Virgin Olive Oil, a sprig of thyme and brown the scallops in it, season with a pinch of salt and white pepper. On a plate, arrange the leek sauce in the center, top them with the scallops and the Truffle Carpaccio. Spread the truffle cream on both sides of the plate and finish with a drizzle of EVOO.

Gluten Free Method

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