

Grilled scallops with truffle



MAKES:4

PREPARATION TIME:50 minutes

COOK TIME:40 minutes

INGREDIENTS:

- 20 pieces fresh scallops
- 400 g mesclun salad
- 250 g butter
- sherry vinegar
- 2 tbsp of Filippo Berio balsamic vinegar
- 1 cups of Filippo Berio extra virgin olive oil
- Salt and pepper
- Filippo Berio Truffle balsamic glaze

METHOD:

Clean and remove all dirt on the truffle, cut the truffle in 20 thin slices. In a pan slowly cook the butter until brown in colour, strain through a mousseline. Wash the salad and season with Filippo Berio extra virgin olive oil, balsamic vinegar, salt and pepper. Add sherry vinegar and a little bit of balsamic truffle glaze to the brown butter and mix well with a whisk. Place a bouquet of salad in the centre of a plate. Quickly grill the scallops and arrange them around the salad. Add a little salt and a little brown butter. You can add more balsamic truffle glaze on the salad.

Cook it with: *Olio extra vergine di oliva Fruttato*