



*Black Truffle*  
**HARVEST**

Premium Fresh Black Truffle grown naturally in Australia

Grilled scallops with black truffle and green salad

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### **Grilled Scallops with Black Truffle and Green Salad**

Serves 2

#### **Ingredients**

10 fresh scallops  
200g green salad of choice  
15g fresh black truffle  
125g Butter  
Olive Oil  
Sherry vinegar  
Balsamic vinegar  
Salt & Pepper

#### **Preparation Method**

Slice approximately 10g of truffle into 10 even slices.  
Open the scallops and insert a slice of truffle in each, then close the scallops.  
In a small pan slowly cook the butter until golden brown in colour, add a dash of sherry vinegar, a few grams of finely chopped truffle and mix in well.  
Season the salad greens with olive oil, balsamic vinegar, salt and pepper and place a portion of salad in the centre of each plate.  
Lightly grill the scallops in olive oil until tender (2-3 minutes per side) and arrange them around the salad.  
Drizzle a little brown butter over the salad and around the plate.  
Serve and shave the remainder of truffle over the dishes at the table.