



# Seared Sea Scallops

## Ingredients

- 2 tablespoons [Fustini's Delicate SELECT olive oil](#), divided
- 4 leeks, white parts only, washed, dried, and sliced
- 1 cup heavy cream
- 1/8 teaspoon [Fustini's Black Truffle Salt](#)
- Freshly ground black pepper
- [Fustini's White Truffle Olive Oil](#)
- 1 pound dry sea scallops
- salt and pepper to taste
- Mixed Herbs

## Sharon's Hint

Serve with your favorite risotto dish!

## Directions

### Step 1.

Heat 1 tablespoon Fustini's SELECT olive oil in a large skillet over moderately low heat. Add leeks and cook until quite soft and fully cooked, 8 to 10 minutes, turning over once or twice only. When cooked, add the heavy cream, truffle salt and fresh ground black pepper and bring to a simmer. Cook until slightly thickened, 5 to 8 minutes. Serve with a few drops of Fustini's White Truffle Oil.

### Step 2.

Season scallops with salt and pepper. Heat remaining Fustini's Delicate SELECT olive oil over high heat in a large skillet. Just as it starts to smoke, add the scallops, in batches if necessary, and cook without moving for 2 to 3 minutes. Turn over and cook another 1 minute. Serve over the leek and truffle ragout and a sprinkle of fresh mixed herbs.