

# Burger of giant scallops, smoked bacon, marinated portobello and truffle oil

## Recipe for 12 tapas

### Description

Seared sea scallops on one side only sliced in half and stuffed with a thin slice of bacon and slices of portobello marinated in balsamic, oven roasted and flavored with truffle oil.

### Note

Temper the scallops at room temperature at least 15-20 minutes before searing them. This will speed up the cooking process and ensure its evenness.

### Ingredients

#### For the giant scallops

- 6 Unit(s) Giant scallop (u10)
- 60 Gr Smoked bacon
- Vegetable oil
- Salt and pepper
- Butter

#### For the marinated portobellos

- 2 Unit(s) Portobello mushroom
- 30 Ml Olive oil
- 2 Sprig(s) Thyme
- 1 Clove(s) Garlic
- 5 Ml Truffle oil
- Vegetable oil
- Salt and pepper
- Butter

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

#### General preparation

Chop the thyme and garlic. Remove the feet of the portobello. Cut the bacon into 12 thin slices.

#### Marinate portobellos preparation

Place portobellos on a baking sheet, season with salt and pepper, pour the balsamic vinegar and olive oil and sprinkle with garlic and chopped thyme. Cover your baking sheet with foil and roast in oven for 20 to 30 minutes until tender. Cut thin slices, pour a few drops of truffle oil and mix well.

#### Scallops preparation

Brown the bacon in large skillet on both sides. Pat the scallops dry on paper towels before seasoning them with salt. In same skillet, on high heat, add enough vegetable oil to completely cover its surface. Place the scallops and let them cook until golden brown around the edges. Turn them over, and add a knob of butter. Remove skillet from heat and let them finish cooking slowly. Cut scallops in half horizontally and reserve.

#### To serve

In small cocktail plates, top with scallops inside a slice of bacon and a few slices of marinated portobello and prick them with a bamboo spike. Finish it with a drop or two of truffle oil on each scallops.

**Bon appétit!**