

Squid ink linguini with seared bay scallops, basil & tomato sauce |

Recipe for 4 servings



Description

Amazingly flavorful yet simple squid ink pasta dish, with scallops and an easy to make creamy tomato & basil sauce.

Note

It is all too natural to make the pastas in advance - squid ink or not. Just make sure to flour them properly before drying them so they do not stick together.

Ingredients

Squid ink pasta

- 2 Unit(s) Egg
- 200 Gr Flour
- 15 Ml Squid ink
- 5 Gr Salt

- Butter
- Salt and pepper

Creamy basil & tomato sauce

- 100 Gr Shallot
- 200 Gr Tomato
- 100 Ml White wine
- 200 Ml Cream 35%
- 10 Leaf(ves) Basil
- 150 Ml Fish stock
- 1 Clove(s) Garlic

- Butter
- Salt and pepper

Scallops

- 250 Gr Bay scallops
- 0.50 Unit(s) Lemon

- Butter
- Salt and pepper

Preparation

- Preparation time **60 mins**

Mise-en-place

Cut the shallot and the basil.

Put the tomatoes into boiling water 20-25secs, right after making a slight cross with a pairing knife at the very tip of them just to pierce the skin, then plunge them into cold water to stop the cooking rapidly.

Take the heart out of them and make a brunoise out of what's left.

Press the juice out of the lemon.

Pasta

Start off by blending the eggs with the salt and the squid ink, mix everything well. In a big bowl, lay down the flour and form somewhat of a hole or a well at the very center. Pour the mixture/preparation you've just made in it and slowly mix it all with a fork. Then with your hands, form a ball.

The dough has to be resting a good 30mins before passing it through the rolling mill.

Cook them in a big amount boiling salted water, 2 mins or until *al dente*. Pour generously olive oil all over them. Reserve.

Basil & tomato sauce

Gently colour the shallots alongside the garlic with a knob of butter. Add in the white wine and let everything come together for a little while. Let it reduce by half. Add in the cream and the fish stock until the texture is all creamy and *nappante*. Finish with the basil and the cubed tomatoes.

Scallops

Heat up on high heat a big sized cast iron pan, if possible with some butter. As soon as it is beginning to turn brown, throw in the scallops. Cook them 1min or so without touching them. Add the lemon juice and reserve.

Plate everything the way you like and... enjoy!

Bon appétit!