

Squid Ink Pasta with Tarragon Butter, Roasted Prosciutto and Seared Scallops

Yield: Serves 4-6

Ingredients:

7 Tbsp butter – softened
1 bunch fresh tarragon – chopped (about 3-4 Tbsp)
Kosher salt
2 oz Prosciutto – sliced thin
1 lb Squid ink pasta (long cut, like spaghetti or linguine)
2 ea scallions – sliced on bias into ¼” pieces
¼ cup roasted red pepper – diced
12 ea sea scallops
Freshly ground white pepper
3 Tbsp vegetable oil
3 Tbsp butter or bacon fat

Method:

- Preheat oven to 350°F.
- Mix softened butter and chopped tarragon together in a small bowl. Season to taste with salt and set aside.
- Place Prosciutto slices on a parchment paper-lined baking sheet and roast in oven until crispy – about 5 minutes.
- After Prosciutto slices cool, crumble and set aside.
- Cook squid ink pasta in abundant boiling salted water until *al dente*.
- While pasta is cooking, heat a large skillet over low heat, add butter and allow it to melt – don’t let the butter or the tarragon brown.
- When pasta is cooked, strain and shake all excess moisture out. Add to skillet with tarragon butter and toss to coat.
- Add Prosciutto crumbles, scallions and red pepper, toss to combine. Keep warm while cooking scallops.
- Clean the scallops of their “foot,” dry completely with paper towels and season with salt and white pepper.
- Heat a small sauté pan over high heat until hot. Add half of the vegetable oil and heat, then add 6 of the scallops with one of the two flat sides down, and cook until browned on one side.
- Flip scallops gently (with a fish spatula if possible), and when all the scallops are flipped, add half the butter (or bacon fat), tilt the pan and baste the scallops with the vegetable oil and butter mix until they are browned on the other side.
- Clean out the pan, and then cook the remaining scallops in the same manner as the first six.
- Divide pasta between serving plates and top with scallops. Serve immediately.

Chef Matt Finarelli

703-677-6729 · chef@finarelli.com