Scallops with truffle-scented violette potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

- Scallops
- violette potatoes (named vitelotte)
- Trufle scented extra virgin olive oil

- salt

- peppert
- ciboulette
- parsley

- mixed salad to serve
- raspberry balsamic vinegar

Instructions

This recipe is very very easy and fast.

Boil the potatoes for about 15 minuts. This type is known for its soft texture and it is ideal for pureé. Once the potatoes are ready prepare a purée together with the truffle scented olive oil, salt and choped fresh parsley leaves.

Meanwhile grill the scallops with olive oil, they should not be overgrilled. Add salt and pepper to taste, and if avialable some ciboulette.

Serve with mixed green salad, seasoned with a cream of raspberry balsamic vinegar

enjoy your meal!