

Truffle Scallops Pasta w/ Mushrooms + Shallots

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It's Monday, the day after the Oscars and what a show that was! I actually enjoyed it this year, needless to say, and made a very special dinner to go along with it that I need to share with you all because it's just THAT special. And amazing. And worthy of an Oscar in its own right ☐

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I've partnered with **MarDona Specialty Foods** to create some recipes using their premium imported line of organic truffle oil, truffle butter, truffle rub, truffle sea salt and pasta. And, you guys – OMG. This stuff rocks. It has a beautiful bold aroma and true flavor of black and white truffles, not the scary imitation stuff that's out there.



My recipe for **Truffle Scallops Pasta with Mushrooms + Shallots** is super easy to make and absolutely delicious. The scallops are bathed in **white truffle oil** and a **black truffle rub** which is a concentrated powder rub made with authentic black truffles from Italy. The pasta dish also

has Baby Bella mushrooms and sweet shallots sautéed in **white truffle butter** and **olive oil**, tossed with fettuccine in a white wine cream sauce, sprinkled with fresh Italian parsley, a dash of black truffle sea salt and freshly ground black pepper and grated Parmesan cheese and fresh Italian parsley. *This is the stuff dreams are made of, folks.*

First cook the pasta for about 8 minutes until al dente, drain and toss with a tablespoon of olive oil and set aside.



Meanwhile, rinse and pat dry your scallops, and coat them a light spray of White Truffle Olive Oil and some of the Black Truffle Rub, spreading around the scallops evenly to coat.



Heat a large saute pan over medium-high heat. Melt some of the White Truffle Butter with a tablespoon of olive oil and sauté the scallops for about 3 minutes on one side until they start to brown. Flip them over, and cook for another few minutes until cooked through and no longer opaque. Try to spoon some of the truffle butter/oil over the top as you are cooking them to coat the scallops and cook them evenly. Remove the scallops on to a plate and set aside.



Add another tablespoon of the White Truffle Butter into the same saute pan, add the mushrooms and shallots, sprinkle with garlic powder (or add fresh garlic in the last 2 minutes of cooking) and cook for about 5-7 minutes until soft and cooked through.



Add the scallops back into the pan along with the mushrooms and shallots.



Add the reserved pasta water (about 1/2 cup) along with some white wine, cream and let simmer together for about 5 minutes or so until it reduces a bit.



Toss in the cooked pasta and stir together to coat with the sauce.



Add some additional truffle butter, grated Parmesan cheese, fresh chopped parsley, a dash of Black Truffle sea salt and freshly cracked black pepper to taste.



Serve immediately with a glass of wine and some crusty Italian bread (with some more truffle butter of course!)



Enjoy and savor.



You deserve it 😊

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Truffle Scallops Pasta w/ Mushrooms + Shallots

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Yield: 4

This recipe for Truffle Scallops Pasta with Mushrooms + Shallots is super easy to make and absolutely delicious. The scallops are bathed in a black truffle rub which is a concentrated powder rub made with authentic black truffles from Italy. It also has Baby Bella mushrooms and sweet shallots sautéed in white truffle butter and olive oil, tossed with fettuccine in a white wine cream sauce, sprinkled with fresh Italian parsley, a dash of black truffle sea salt and freshly ground black pepper and grated Parmesan cheese and fresh Italian parsley. This is the stuff dreams are made of folks.

Ingredients

- 1 pound fettuccine pasta
- 1 pound sea scallops
- Mardona White Truffle Olive Oil spray
- 1 tablespoon Mardona Black Truffle Rub
- 3 tablespoons Mardona White Truffle Butter, divided
- 2 tablespoons olive oil, divided
- 1/2 cup reserved pasta water
- 1 container baby bella mushrooms, sliced
- 1 shallot, minced
- 1 tablespoon garlic powder or 2 cloves fresh garlic, minced
- 1/4 cup white wine
- 1/4 cup half and half or heavy cream
- 1/4 cup grated parmesan cheese
- 2 tablespoons fresh Italian parsley, chopped
- Dash of Mardona Black Truffle Sea Salt
- Freshly ground black pepper, to taste

Instructions

1. First cook the pasta for about 8 minutes until al dente, drain and toss with a tablespoon of olive oil and set aside.
2. Meanwhile, rinse and pat dry your scallops, and coat them a light spray of White Truffle Olive Oil and some of the Black Truffle Rub, spreading around the scallops evenly to coat.
3. Heat a large saute pan over medium-high heat. Melt a tablespoon of the White Truffle Butter with a tablespoon of olive oil and sauté the scallops for about 3 minutes on one side until they start to brown. Flip them over, and cook for another few minutes until cooked through and no longer opaque. Try to spoon some of the truffle butter/oil over the top as you are cooking them to coat the scallops and cook them evenly. Remove the scallops on to a plate and set aside.
4. Add another tablespoon of the White Truffle Butter and olive oil into the same saute pan, add the mushrooms and shallots, sprinkle with garlic powder (or add fresh garlic) and cook for about 5-7 minutes until soft and cooked through.

5. Add the scallops back into the pan along with the mushrooms and shallots. Add the reserved pasta water (about 1/2 cup) along with some white wine, cream and let simmer together for about 5 minutes or so until it reduces a bit.
6. Toss in the cooked pasta and stir together to coat with the sauce. Add another tablespoon of white truffle butter, grated Parmesan cheese, fresh chopped parsley, a dash of black truffle sea salt and freshly cracked black pepper to taste.
7. Serve immediately with a glass of wine and some crusty Italian bread (with some more truffle butter of course!)

Notes

The Black Truffle Rub is a fine powder, and quite concentrated, so be sure to not go too heavy handed with it. Make sure you rub it around the scallops in with the truffle oil to coat them evenly before sautéing them in the pan.

Add truffle sea salt and pepper to taste.

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Check out MarDona Specialty Foods on [Facebook](#) for more recipe ideas and their [website](#) to shop their entire line of gourmet food products. They also have a great line of pasta sauces, balsamic glazes, olive oils, vinegars, truffle tapenade, carpaccio and more.



<http://www.mardonausa.com>