

# Spaghetti de Nero with Sea Scallops

By Bob Skolnick    Photography by Marty Shortum Studio

This is a classy dish, and a great upscale menu for a romantic dinner for those who truly love seafood and pasta. This spaghetti is jet black and is colored and flavored by the ink of squid during the making of the pasta dough (the black squid ink spaghetti is a little hard to find, but you can refer to the resource box at the end of the article). The flavor of the pasta is very subtle, and the squid flavor is hardly noticeable. The sea scallops and saffron riding on top of the black pasta will make for a tasty and visual treat.

## Spaghetti de Nero with Sea Scallops

Serves 4

### Ingredients

1 ½ lbs	Black Squid Ink Spaghetti	8 oz	unsalted butter
1 gallon	mild seafood stock	1 cup	Riesling wine
16	large sea scallops	1 cup	mild seafood stock
3 oz	olive oil	1 pint	heavy cream
2 teaspoons	garlic, minced	1 teaspoon	saffron
		3 each	fresh lemons
		1 bunch	fresh chives

### *Cooking the Pasta*

When you cook pasta, the key is cooking it in a mild stock. Pasta is dehydrated, and when cooked, the pasta re-infuses the cooking liquid. Plain water will dilute the flavor of the pasta, but a mild neutral stock will often highlight the base pasta flavor, in this case the squid. Prepare a mild chicken stock flavored with a little clam base or clam juice. Cook the pasta al dente and drain and serve immediately, or cook, drain and plunge the pasta in ice water to immediately stop the cooking if you are making it ahead of time (if you are making the pasta ahead, coat it lightly with extra virgin olive oil and set aside covered at room temperature). Reheat by plunging in boiling water for several minutes and then drain thoroughly and serve.

### *Cooking the Scallops and Making the Sauce*

Take the individual scallops and rinse and remove (if present) the tough connector muscle sometimes left attached to the side of the scallops. Seas scallops are large, and if they are tall and dense, they should be sliced in half horizontally, retaining their round shape but producing a scallop medallion that is not thicker than three-quarters of an inch.

Heat your olive oil to near smoking in a heavy-bottom sauté pan and sauté the scallop medallions quickly, lightly browning them on both sides. Remove the scallops after browning (even though they may not be cooked in the center) to a warm platter and cover with clear wrap. Remove the sauté pan with the hot oil and scallop residue from the heat and let cool slightly. Return to a moderate heat and add the unsalted butter, minced garlic and sauté the garlic until slightly browned. Add the Riesling wine, mild seafood stock, juice of one lemon and saffron and simmer for about five minutes. Taste the butter and wine broth and adjust the seasoning with salt and white pepper. Reduce the heat slightly below simmering to steep the liquid. Slowly add in the heavy cream, whisking it vigorously until it blended and smooth. While keeping the heat below simmering, add back in the scallops and a half-cup of chopped fresh chives. Let the mixture steep on low heat for three to five minutes to finish cooking the scallops and infuse all of the flavors. When ready, serve immediately.



### *To Plate*

Score the remaining 2 lemons with a lemon scorer. Cut the lemon in slices, and each slice in half again and place around the edge of each pre-heated plate. Place the heated squid ink pasta in the center of the plate. Divide your scallops equally between the four plates placing them with a slotted spoon on top of the pasta. Finally, ladle several ounces of the sauce over the pasta and scallops. Garnish with several whole pieces of fresh chives.

*Buen Provecho!*

### *Resources for Gourmet Pasta*

You can purchase the black squid ink spaghetti at End of the Vine in Ruidoso or contact Greenery Market in El Paso to have it ordered. You can also order it online from Far Away Foods ([www.farawayfoods.com](http://www.farawayfoods.com)). Far Away Foods features, among others, the Rustichella d'Abruzzo brand, which we recommend. Rustichella d'Abruzzo is a product of Abruzzo, Italy. In the town of Pianella, artisan pasta maker Gianluigi Peduzzi maintains the proud Rustichella d'Abruzzo tradition started by his grandfather. Rustichella d'Abruzzo pasta is made with stone-ground wheat, extruded through 19th century bronze dies and air dried for 56 hours. This all-natural artisan produced pasta has a superior flavor, texture, and yield.



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