

Grilled Scallops, Grilled Soybeans, Citrus Freshness, Small Vegetables |

Recipe for 12 Tapas

Description

A really REALLY good ceviché. Full of flavor and textures.

Ingredients

Scallops

- 360 Gr Frozen bay scallop
- 35 Gr Grilled soybeans
- 200 Gr Italian tomatoes
- 100 Gr Carrot
- 100 Gr Cucumber
- 2 Unit(s) Lime juice
- 2 Sprig(s) Fresh cilantro
- 1 Unit(s) Lime zest(s)
- 1 Tbsp Yuzu juice
- 5 Sprig(s) Chives

- Salt and pepper
- Olive oil

Preparation

- Preparation time **60 mins**
- Resting time **20 mins**

Preparation

Remove the seeds from the tomatoes and cut them into fine cubes.

Peel the carrot and make fine matchsticks with the help of a mandolin.

Clean the cucumber and remove the seeds. Cut the cucumber into fine cubes.

Pluck the cillantro leaves and set them aside in the fridge or in ice cold water.

Finely slice the chives.

Once the scallops have thawed, keep atleast 4 tablespoons of their juice.

Scallop ceviché

In a mixing bowl, combine the lime juice, yuzu juice, lime zest, 3-4 cracks of black pepper, 2 pinches of salt, the grilled soy beans and the scallop juice we saved. Combine well. Add the carrot julienne, the tomatoes and cucumber, the chives as well as the cillantro leaves.

3-4 minutes before serving, add the scallops.

Plating

Place the ceviché in the serving dish of your choice. Garnish with cillantro leaves or young cillantro sprouts.

Bon appétit!