

# Scallop Ceviché, Avocado, Red Pepper, Cucumber, Sesame Oil, Lime Zest, Won Ton Tile |

Recipe for 12 Tapas



## Description

A scallop partially cooked in a marinade, served with avocado, lime and red pepper. Simple, fresh and delicious!

## Note

Do not leave the scallops for too long once marinating as they will end up overcooked and chewy by the acidity of the lime juice.

## Ingredients

### Scallop Céviché

- 400 Gr Giant scallop (u12)
- 2 Unit(s) Lime
- 0.50 Unit(s) Red pepper
- 1 Tbsp Jalapeno pepper
- 1 Clove(s) Garlic
- 2 Sprig(s) Fresh cilantro
- 1 Unit(s) Avocado
- 100 Gr Cucumber
- 1 Tsp Roasted sesame oil
  
- Salt and pepper
- Olive oil

### Wonton chips

- 8 Square(s) Wonton wrappers
  
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**

- Preheat your **four** at **400 F°**

### Preparation

Make sure to remove the nerve from the scallops and then slice them finely.

Zest the limes and then squeeze the juice.

Cut the red pepper into tiny cubes (brunoise).

Remove the seeds from the jalapenos and then cut them into tiny cubes (brunoise)

Finely mince the garlic. Chop the cillantro.

Peel and cut the avocado into small cubes.

Cut the cucumber into tiny cubes (brunoise).

Détaillez le concombre en mini brunoise.

Cut the sheets of wonton pastry into julienne strips. Fry the julienne strips in a deep fryer and drain on paper towels.

### Ceviché

In a flat dish, spread out the scallop slices so that they are not on top of each other.

In a mixing bowl, combine the lime juice, zest, garlic, cillantro, jalapeno, sesame oil and olive oil.

Drizzle the liquid obtained on top of the scallops. Cover with plastic wrap and then transfer to the fridge to rest for 30 minutes.

### Plating

In a bowl, combine the avocado brunoise, red bell pepper brunoise and cucumber brunoise, and season with salt and pepper.

Place the scallop slices at the bottom of your plates and arrange the garnish on top.

Finish with coriander leaves and fried wonton strips.

**Bon appétit!**