

# Unilateral grilled scallop ceviche, leche de tigre, lime, coconut milk |

## Recipe for 12 Tapas

### Description

A fresh and delightful way to eat scallops, perfect on a hot summer day!

### Note

You can also use a skillet to cook the scallops.

You can also serve it as a dish during a BBQ.

It is possible to use clam juice to replace the cooking juice of mussels.

### Ingredients

#### Tigers milk

- 150 Ml Mussel broth
- 150 Ml Coconut milk
- 0.50 Unit(s) Red onion
- 3 Sprig(s) Celery
- 0.25 Bunch(es) Coriander
- 3 Unit(s) Lime

#### Garnishes

- 200 Gr Cucumber
- 100 Gr Red onion
- 12 Sprig(s) Coriander

#### Scallops

- 12 Unit(s) Giant scallop (u10)

### Preparation

- Preparation time **25 mins**
- Preheat your **BBQ** at **500 F°**

#### Tiger milk

Combine all of the ingredients in the blender and blend to extract as much juice and flavor as possible. Pass through a fine mesh sieve and season to taste. Set aside.

#### Scallops

Preheat your BBQ on maximum heat.

Drizzle the scallops with oil and then sear them on only one side to caramelize for roughly 1 minute. Set aside.

Finely slice the scallops and set them aside in the fridge.

#### Garnish and plating

Cut the cucumber into small cubes. Mince the red onion. Pluck the cilantro.

Combine all three in a mixing bowl with a dash of olive oil and season to taste.

Combine the scallops with the tiger milk and let marinate for 4-5 minutes.

Place the scallops in the serving dish of your choice and then garnish with the cucumber salad.

**Bon appétit!**