

Scallop ceviche with cantaloupe, tomatoes, fresh basil, lime broth, oil olive

Recette pour 12 Tapas



Description

Very fresh ceviche with sweet and fruity flavours in a lime broth

L'idée déco

You can replace the scallops by shrimps

Ingrédients

Ceviche

- 1 Unit(s) Shallot
- 12 Unit(s) Giant scallop (u10)
- 0.50 Unit(s) Cantaloup
- 1 Box(es) Cherry tomatoes box
- 12 Leaf(ves) Basil
- 1 Pinch(es) Fleur de sel

Broth

- 1 Unit(s) Lime
- 30 Ml Cantaloup sirup
- 60 Ml Olive oil

Préparations

Temps de préparation **30.00 mins**

Prep

Slice in halves the tomatoes and scallops.

Finely chop the shallots and basil.

Peel and dice the melon.

Mix all the broth ingredients

Ceviche

In a bowl mix the scallops, the melon, the tomatoes and the shallots and keep aside in the fridge.

10 min before serving mix with the broth and a pinch of sea salt.

Plating

Pour in a shallow bowl and garnish with basil. Cover with broth and serve.

Bon appétit!