

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

- 375 Gr Giant scallop (u10)
- 2 Unit(s) Lime
- 0.50 Unit(s) Red pepper
- 1 Tbsp Jalapeno pepper
- 1 Clove(s) Garlic
- 2 Sprig(s) Fresh cilantro
- 0.50 Unit(s) Avocado
- 0.50 Unit(s) 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 **30.00 mins**
- Preheat your **four** at **400.00 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.

Place the wonton wrappers on a baking sheet, drizzle with oil and sprinkle with salt and pepper. Transfer to small muffin molds or a cylinder mold to give them the right shape. Bake in a pre-heated oven for 3-5 minutes or until golden.

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 mixing bowl, combine the avocado, red pepper, cucumber and then season with salt and pepper to taste.

Garnish the wonton wrappers with the scallop ceviché as well as the avocado and raspberry mixture. Garnish with cillantro leaves.

Bon appétit!