

# Scallop ceviche, emulsified cucumber juice, julienne dried tomato, olive oil |

Recipe for 12 tapas



## Description

Fresh, thin slices of scallop served in a mustard cucumber emulsion and then topped with sun-dried tomatoes.

## Note

Be very careful with the freshness of your scallops, remember to keep them cool throughout the preparation.

## Ingredients

### Scallops and garnish

- 450 Gr Scallops U15
- 12 Unit(s) Sundried tomatoes
- 12 Tsp Masago caviar
- 12 Sprig(s) Chives
- 1 Unit(s) Lemon zests
- 100 Gr Cucumber
- 12 Pinch(es) Espelette pepper
- 12 Pinch(es) Sea salt flakes

### Cucumber sauce

- 125 Gr Cucumber
- 1 Tbsp Dijon mustard
- 1 Tbsp Lime juice
- 50 Ml Olive oil

## Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

### Preparation

Thinly slice the scallops and divide them between the bottom of your serving container.

Dice the cucumber for the garnish.

Finely chop the chives and julienne the sun-dried tomatoes.

#### Cucumber sauce

Coarsely chop the cucumber and purée it with the mustard and lime juice in a blender.

Finish by adding the olive oil and a pinch of salt.

#### On the plate

Pour one tablespoon (15ml) of cucumber sauce over each scallop portion and then arrange the toppings on top.

**Bon appétit!**