

Giant scallop ceviche, pink grapefruit, jalapeno oil and fresh cilantro

Recipe for 4 persons

Description

Thin slices of sea scallops cooked in the acidity of lime juice and served with pink grapefruit drizzled with jalapeno oil.

Note

This type of ceviche prepared with raw fish cooked in the acidity of lime juice is of Peruvian origin.

Ingredients

For the giant ceviche

- 8 Unit(s) Giant scallop (u10)
- 0.50 Unit(s) Pink grapefruit
- 2 Unit(s) Lime
- 2 Sprig(s) Fresh cilantro

- Salt and pepper

For the jalapeno oil

- 1 Unit(s) Jalapeno pepper
- 100 Ml Vegetable oil

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Resting time **120 mins**

General preparation

Using a sharp knife, slice the scallops thinly. Slice the the first half of the jalapeno very thinly using a mandolin. Remove the seeds of the remaining half. Cut the grapefruit into segments and cut each segments into 2-3 pieces. Keep the grapefruit juice. Squeeze the lime. Keep a few coriander leaves aside for decoration.

Ceviche preparation

Cover the scallops with grapefruit juice and lime juice, season with salt and marinate in the refrigerator for 2 hours.

Jalapeno oil preparation

In a blender, pour the oil, the seedless jalapeno half and a pinch of salt. Mix until smooth.

To serve

Drain the sliced scallops, and serve them arrange in a fan at the bottom of each plate. Sprinkle with jalapeno slices and grapefruit. Season to taste with a pinch of fleur de sel and a drizzle of jalapeno oil. Decorate with some cilantro leaves.

Bon appétit!