

Gunkan maki with a lime and Soho scallop ceviche |

Recipe for 4 servings

Description

A new twist on Gunkan, sushi/tapas version!

Note

You could always replace the strawberry with a cucumber for a less sweet/fruity option, but we recommend the strawberry for an explosion of flavor.

Ingredients

Gunkan

- 4 Unit(s) Giant scallop (u12)
- 1 Tsp Lychee liqueur
- 1 Tsp Lime juice
- 4 Large slice(s) Cucumber
- 4 Sprig(s) Chives
- 1 Tbsp Masago caviar
- 15 Ml Spicy mayonnaise

Preparation

- Preparation time **15 mins**

Ceviche

Cube the scallop and marinate it in the lime juice and Soho. The acidity in the lime juice will cook the scallop, so leave the scallops in the juice as long as you like, to reach the desired texture.

Gunkan

Remove the leaves from the strawberry with a paring or petty knife and dig a hole in the middle. Use a spoon if you are more comfortable.

Finishing

Mix the strained scallops with the spicy mayo and stuff the strawberry with the scallops preparation.

Bon appétit!