

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

Recipe for 12 Tapas



Description

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

Note

You can replace the scallops by shrimps

Ingredients

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) Sea salt flakes

Broth

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

Preparation

- Preparation time **30 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 borth and serve.

Bon appétit!