

Scallops ceviche, red wine vinegar, tomato hearts, green onions and basil |

Recipe for 4 portions

Description

Incredibly fresh, this savory blend of marinated scallops will be perfect for a hot summer evening.

Note

Be careful not to marinate the scallops too long.

Ingredients

Ceviche

- 200 Gr Scallops
 - 300 Gr Italian tomatoes
 - 25 Ml Red wine vinegar
 - 25 Ml Olive oil
 - 1 Drop(s) Tabasco
 - 1 Tsp Freshly ground black pepper
 - 1 Unit(s) Green onion
 - 5 Leaf(ves) Basil
 - 2 Slice(s) Soft bread
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- Salt and pepper

Preparation

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

Preparation

Cut the tomatoes into quarters and remove the hearts, set them aside in separate bowls. Cut the tomato flesh into small cubes (brunoise).

Finely slice the green onion into stiflelets.

Largely chop the basil.

Cut the bread into tiny cubes (brunoise). Season with salt, pepper and olive oil and roast in the oven for roughly 3-5 minutes or until crisp.

Ceviche

In the recipient that you placed the tomato hearts, add black pepper, red wine vinegar, tabasco and olive oil. Using a hand mixer, blend together. Season to taste with salt.

Cut the scallops into fine slices, line the bottom of your dishes with them and set aside in the fridge.

Plating

5 minutes before serving, drizzle the scallops with the dressing. When ready to serve, garnish with the basil and green onions. Finalize with the toasted bread cubes and a crack of pepper.

Bon appétit!