

Unilateral grilled scallop ceviche, leche de tigre, lime, coconut milk |

Recipe for 12 Tapas

Description

A fresh and delightful way to eat scallops, perfect on a hot summer day!

Note

You can also use a skillet to cook the scallops.

You can also serve it as a dish during a BBQ.

It is possible to use clam juice to replace the cooking juice of mussels.

Ingredients

Tigers milk

- 150 Ml Mussel broth
- 150 Ml Coconut milk
- 0.50 Unit(s) Red onion
- 3 Sprig(s) Celery
- 0.25 Bunch(es) Coriander
- 3 Unit(s) Lime

Garnishes

- 200 Gr Cucumber
- 100 Gr Red onion
- 12 Sprig(s) Coriander

Scallops

- 12 Unit(s) Giant scallop (u10)

Preparation

- Preparation time **25 mins**
- Preheat your **BBQ** at **500 F°**

Tiger milk

Combine all of the ingredients in the blender and blend to extract as much juice and flavor as possible. Pass through a fine mesh sieve and season to taste. Set aside.

Scallops

Preheat your BBQ on maximum heat.

Drizzle the scallops with oil and then sear them on only one side to caramelize for roughly 1 minute. Set aside.

Finely slice the scallops and set them aside in the fridge.

Garnish and plating

Cut the cucumber into small cubes. Mince the red onion. Pluck the cilantro.

Combine all three in a mixing bowl with a dash of olive oil and season to taste.

Combine the scallops with the tiger milk and let marinate for 4-5 minutes.

Place the scallops in the serving dish of your choice and then garnish with the cucumber salad.

Bon appétit!