

SIRROMET



A FIVE STAR WINERY



SCALLOP CEVICHE

Serves: 4 Preparation: 10 mins Cooking: 5 mins

You'll need

- 8 Large Scallops (with or without shells)
- 1 Avocado
- 60ml Olive Oil
- Pinch Pinch of Tajin seasoning (Optional)
- Bunch of Coriander
- Bunch of Mint
- 200ml Lime Juice
- 20g Caster Sugar
- 1 Whole Cucumber
- 2 grams Fresh Grated Ginger
- 2 Eschalots
- 1 Long Red Chilli
- 1 Rind of Lime
- Pinch of salt

This recipe was written and supplied by Andrew Mirosh

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Serves: 4 Preparation: 10 mins Cooking: 5 mins

Method

1. Clean and trim the scallops, removing any roe. Cut each scallop horizontally into three or four fine slices. Arrange on a platter in a single layer. If using shells in final presentation of dish, wash, dry, heat and cool shells before use.
2. Dressing: Peel and juice cucumber. Strain through fine sieve and use muslin cloth if possible. Slice the eschalots very finely, set aside.
Deseed and mince chilli, set aside.
3. Add lime juice and rind, sugar, fresh grated ginger and salt in a sauce pan over a low heat, stir until the sugar dissolves.
Add the shallots and chilli.
4. Cover the scallops with the dressing, leaving just enough aside to dress salad of herbs. Refrigerate 15 mins.

Wine match

2013 Vineyard Selection Pinot Gris

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