

Scallop Ceviche with Basil Foam

Scallop Ceviche Ingredients:

8 tablespoons tomato juice
8 tablespoons fresh orange juice
8 tablespoons fresh lemon juice
8 tablespoons fresh lime juice
1/2 bunch cilantro, stemmed and chopped
2 red onions, peeled and diced
8 tablespoons ketchup
2 jalapeno chillies, split, seeded and finely chopped
1 teaspoon red hot pepper sauce salt and fresh ground black pepper to taste
10-20 scallops

Directions:

In a bowl, combine all ingredients except the scallops. Remove the connecting tissue from the side of each scallop and split scallops in half lengthwise, then place them in the bowl of marinade and marinate for 12 hours in the refrigerator.

Citrus Compote

Ingredients:

1 orange
1 lemon
1 lime
1 red Onion, peeled and finely diced
¼ bunch fresh cilantro, finely chopped
¼ bunch fresh mint, finely chopped
½ teaspoon red pepper flakes

Directions:

Peel and section the lemon, lime and orange. Cut the sections into quarter inch pieces and combine with other ingredients and mix well. Set aside.

Basil Foam

Ingredients:

1/2 cup heavy cream
1/4 cup vegetable stock
1 bunch fresh basil
kosher salt and pepper

Directions:

Combine all ingredients in a 1 quart container and puree with a hand blender. Slowly lift the blender to the surface and agitated until a foam forms.

Assembly:

Place a half scallop and each spoon. Ladle with one quarter teaspoon citrus compote, then place another scallop on the compote ladle 1/4 teaspoon citrus compote, then top with basil foam and the micro basil leaf.

From the kitchen of Chef Leo Pantel

Executive Chef at the Conexus Arts Centre

