



Hokkaido Scallop Ceviche

INGREDIENTS

8 Medium Hokkaido scallops
2 Long red chillies or red chilli padis
10 Yellow cherry tomatoes
10 Red cherry tomatoes
½ Bombay red onion
1 Green apple
60ml Yuzu juice
A handful of mint
1 Lime
1 Lemon
1 Lemongrass
A handful of coriander
8 Teaspoons of Tobiko
White pepper powder
2 Teaspoons of sea salt

PREPARATION METHOD

1. Dice Bombay red onion.
2. Slice yellow & red cherry tomatoes.
3. Dice green apple.
4. Juice lime & lemon. Sieve.
5. Mix with yuzu juice. Set aside.
6. Finely chop mint & coriander.
7. Cut lemongrass and bash the ends. Use to stir citrus juices.
8. Chop scallops.
9. Add all ingredients in a bowl. Mix well.