



NAME OF THE RECIPE:

Scallop and marinated radish ceviche

PARTICIPANT'S NAME:

Barbara Lanteigne

CATEGORY:

Kooky Cooks (18 years and over)

PROVINCE :

New Brunswick

STORY:

I associate this dish with my two passions. I live in Caraquet where the sea is all around me, and that's why I love underwater diving. My other passion is cooking. In addition to the joy of diving to find scallops, I cook them using my own recipe. Life in Acadia tastes great, and especially on my French tongue.

INGREDIENTS:

Main ingredients

- 10 to 12 large scallops
- red cabbage sprouts
- 4 multicoloured radishes

Radish marinade

- 1 tbsp fish sauce
- 1 tsp rice vinegar
- 1 tbsp sugar
- 6 tbsp water
- ½ clove garlic, minced

Scallop marinade

- 6 tbsp yuzu lime (or juice and zest of one lime)
- 2 tbsp orange juice and zest of one orange
- 1 tsp fresh ginger, grated

- 1 tbsp fish sauce
- 6 tbsp olive oil
- Espelette pepper, to taste

INSTRUCTIONS:

1. Mix the radish marinade ingredients. Slice the radishes in thin rounds, and let them soak in the marinade for 15 minutes.
2. Mix the ingredients for the scallop marinade in a bowl.
3. Add the sliced scallops to the marinade, and let them marinate for 10 minutes.

How to plate the dish:

4. Serve the scallops on their shells or on a pretty little dish with a bit of marinade.
5. Garnish with red cabbage sprouts, add the radish rounds and sprinkle with a bit of fleur de sel.

Enjoy the flavours of this local delicacy.