



scallop
Ceviche
with xo sauce

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Serves 4

Ingredients (chili sauce)

4 Thai chilies, seeded and sliced	1 tbsp. (15 ml) white vinegar
1 Paysanne red bell pepper, roasted, peeled, seeded and finely diced*	½ tsp. (3 g) grated lime zest
4 cloves garlic, halved	1 tbsp. (15 g) minced coriander
1 shallot, chopped	1 ½ tbsp. (23 ml) sesame oil
1 ½" (4 cm) fresh ginger, sliced	½ tsp. (3 g) salt
	½ tsp. (3 g) roasted white sesame seeds

Method (Chili Sauce)

1. Grind the chilies, garlic, shallot, ginger and roasted bell pepper into a coarse paste.
2. Transfer to a bowl. Stir in the remaining ingredients and mix well.

Ingredients (Scallops)

4 tsp. (20 ml) lime juice	¾" (2 cm) fresh young ginger root, sliced thin
4 large fresh scallops	½ tsp. (3 ml) bell pepper chili sauce
¼ tsp. (2 g) fresh ground pepper	1 tbsp. (15 ml) XO sauce
¼ tsp. (2 ml) sesame oil	½ Paysanne cucumber, sliced thin in disks

Method (Scallops)

1. In a bowl, combine the lime juice, bell pepper chili sauce, salt, pepper, sesame oil and ginger. Mix well.
2. Cut each scallop horizontally into 3 thin disks. Marinate with the cucumber, lime juice and chili mix for 15 minutes.
3. Serve the scallop and cucumber disks, topped with ¼ tsp. (3 ml) XO sake and some strands of ginger and bell pepper from the marinade.

*** Roasting method**

Coat peppers with a light layer of vegetable oil. Rotate peppers over open flame, either on a bbq or gas stove, until peppers turn black and blister. If an open flame isn't available, a broiler can be used. Slice the pepper in half and remove the core, seeds and membrane. On a broiler plate, place peppers open side down and broil until skins are black and blistered. Cover peppers in a bowl and allow to rest for 15 minutes. Peel the black skin off.

Nutritional Facts per serving (65 g): Calories 30

Fat 0.5 g (1 %), Saturated Fat 0.1 g + Trans Fat 0 g (1 %), Cholesterol 5 mg, Sodium 30 mg (1 %), Carbohydrate 3 g (1 %), Fiber 0 g (0 %), Sugars 1 g, Protein 3 g, Vit A (0 %), Vit C (8 %), Calcium (2 %), Iron (2 %). % = % Daily Value