



Scallop Ceviche w/ Citrus Juices, Fresh Chiles and Herbs; Soy – Ginger Vinaigrette
-Eric Ripert, LeBernardin, New York City

Ingredients:

The Ceviche:

8 Diver scallops, cut into a ¼ inch dice
1 Small red onion, small dice
2 Tomatoes, peeled, seeded and cut into small dice
¼ Jalapeno, minced
2 tablespoons Mint, chiffonade
2 tablespoons Basil, chiffonade
¼ cup Extra virgin olive oil
2 tablespoons Lime juice
2 tablespoons Lemon juice
Fine sea salt to taste
Freshly ground white pepper to taste
Espelette pepper to taste

The Soy Ginger Vinaigrette:

*makes approximately ½ Cup
1-tablespoon Finely diced ginger
2 tablespoons Finely diced shallot
1-tablespoon Oyster sauce
2 tablespoons Sherry vinegar
4 tablespoons Canola oil
1-tablespoon Soy sauce
½ teaspoon Fresh lime juice
Small pinch cayenne

For soy-ginger vinaigrette:

Place ginger, shallots, oyster sauce, and sherry vinegar in a bowl. Whisk in canola, soy sauce and lime juice. Season to taste with cayenne and set aside.

For the Ceviche:

Combine all of the ceviche ingredients. Mix well, adjust seasoning as needed. To serve, place a small mound of ceviche in center of plate and drizzle soy-ginger vinaigrette around.

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