

Scallop Ceviche

By Melissa Stadler

Pairs with Modicum Extra Brut

Ingredients:

1-pound sea scallops
Salt
1 cup chopped ginger
1/4 cup chopped garlic cloves
6 tablespoons chopped lemongrass
1 tablespoon olive oil
10 ounces coconut milk
10 ounces coconut water
1/2 cup fresh lime juice
1 jalapeno, finely diced
1/4 cup finely chopped chives
1 red onion, thinly sliced
1/4 cup tomato, diced
Freshly ground black pepper
4 tablespoons coconut, toasted



Directions:

- Bring a pot of water to a boil, salt the water, and then cook scallops in the water for 2 minutes. Remove from boiling water and submerge immediately into an ice bath. When cool, thinly slice scallops into 3 to 4 slices each.
- In a medium saucepan, combine 1 cup of chopped ginger, garlic, and lemongrass and sauté in olive oil for 5 minutes. Add coconut milk and coconut water and cook for another 10 minutes, until it becomes aromatic. Strain the liquid and allow it to cool, discard the solids.
- In a mixing bowl combine scallops, lime juice, strained coconut liquid, jalapeno, chives, red onion, and tomato; season, to taste, with salt and pepper.
- Garnish with toasted coconut sprinkled on top.