

Chef D Scallop Ceviche

A Mouthwatering beginning to any meal. Presents amazing and goes up from there!

Ingredients for Scallop Ceviche:

- 5 U-10 dry scallops, thinly cut into 3–4 slices
- 8 red radishes, thinly cut
- 1/2 cup honey
- 1-1/2 cups white wine vinegar
- 1/2 cup white wine vinegar
- 1/4 cup extra virgin olive oil
- 1/2 onion, thinly cut.
- 1 jalapeño, thinly cut.
- 1 cup pea shoots
- Salt and pepper to taste

Ingredients for Scallop Ceviche:

1. In a small glass bowl add 1-1/2 cup of white wine vinegar, onions and [scallops](#). Cover and set aside for 1/2 hour.
2. In another small glass bowl combine honey, radish, white wine vinegar and olive oil, set aside for 1/2 hour.
3. Place [radishes on a plate and place some pea](#) shoots over the radish, then top with the scallops and garnish with jalapeño peppers. Drizzle some honey and white wine vinegar over salad and serve proudly.

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