



SCALLOP CARPACCIO WITH CITRUS

INGREDIENTS

Serves 6 people

- 12 fresh scallops
- 1 grapefruit
- 2 lemons
- 2 oranges
- 20 cl of Astelia olive oil
- 1 tablespoon of fresh dill

DIRECTIONS

- Thinly slice the scallops and place them on a plate.
- Make a citrus vinaigrette: zest the different citrus fruits, mix the zest with olive nectar, add the lemon juice, season with salt and pepper to your liking.
- Marinate the scallops in the citrus vinaigrette just before serving.
- Use a few grapefruit and orange supremes (citrus segments are called supremes), place them on the carpaccio.
- Garnish with fresh sprigs of dill
- Serve!



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