



## WWF Warm Scallop Ceviche

### Ingredients

1) Hokkaido Scallops	2 pcs
2) Celery stalk	25 gr
3) White onion	35 gr
4) Garlic cloves	5 gr
5) Ginger	5 gr
6) Red chilli	50 gr
7) Hokkaido scallop	20 gr
8) Fish stock	70 ml
9) Lime juice	100 ml
10) Salt	8 gr
11) Sugar	4 gr

### Method

- 1) Squeeze the limes gently. Do not press all the juice out as it will come bitter.
- 2) Mix all the ingredients in a bowl and rest for 10 minutes.
- 3) Blend in the mixer for 5 minutes and cool immediately.
- 4) Cut the scallops in quarters and cut 1/2 a red onion in a thick julienne.
- 5) Heat up a pan until smoking hot and sauté the scallops quickly with the onions.
- 6) After 10 seconds, add the Tiger's Milk and warm up the mixture.
- 7) Serve in a plate and garnish with some lettuce and dried corn.