

Scallop Ceviche, Cucumber, Oyster Mayonnaise and Dill Oil

I have chosen the scallop dish as it is a great light starter and just right for a dinner party this dish is all in the preparation and is just about assembling on the night meaning that you can spend more time at the beginning of the night with your guests. *Adam*

Makes 4

Scallops

You will need:

8 Fresh scallops
400g Water
4g Table Salt
60g Sea Aster (a packet of herbs) that you can order on line

Take the scallops and cut them in half-length-ways
Dissolve the salt in the water and place the cut scallops into the brine and leave for 8 minutes
Remove from the liquid and dry, reserve until later

Lemon Dressing

You will need:

250g Grapeseed Oil
80g Lemon Juice
20g Warm Water
A Pinch Of Salt

Place the salt and lemon juice into a bowl and add warm water. Then slowly add the oil until emulsified.

Dill Oil

You will need:

150g Dill
600g Vegetable oil
100g Baby spinach

Blanch the spinach and half the Dill in boiling water and refresh in cold iced water. Drain and squeeze dry. Add the dill and the spinach and blend with the oil

Pickled Cucumber

You will need:

260g Water
60g White Wine Vinegar
12g Salt
4g Sugar
1 Cucumber Peeled and sliced 1/2cm Slices

Combine all the ingredients except the cucumber into a warm pan, (do not allow to boil) Remove from the heat and allow to cool

Add the cucumber and store in the fridge for 4 hours

When ready to use, remove from the liquid and drain

Oyster Mayonnaise (or just use mayonnaise)

You will need:

400g Oyster – any type is fine
60g Flat parsley
560g Dill oil
30g Hendricks Gin
A Pinch Of Salt
20g Lemon Juice
400g Yogurt

Place the oyster and the flat parsley into the blender.

Blend slowly and add the dill oil scraping down the side as you go until all the oil is fully incorporated.

Add the gin salt and lemon juice.

Once fully mixed remove from the blender and Strain

Place into a clean bowl and add the yoghurt

Place into the fridge to firm up once firm (about 1 hour) place into a piping bag

Salt baked Kohlrabi



2 Kohlrabi
150g Rock Salt
250g Plain Flour
150g Water 300g Water

Set the oven to 220°C

Mix all the ingredients together until a paste is formed

Wrap the Kohlrabi in the pastry and place onto a baking tray

Place into the oven for 20 minutes then turn down to 180°C until the core temperature reaches 95°C

Remove from the oven and allow to cool. Remove from the crust and slice into 1cm thick slices

Using a 2cm cutter cut out circles and store until required

To serve

Place the scallops into a bowl [stirring the lemon dressing] add a tablespoon to the scallops and mix

Place the scallops equally between two plates

Place the cucumber and the kohlrabi into a bowl and drizzle with the dill oil and a little salt

With the oyster Mayonnaise place dots in between the scallops

Arrange the remaining ingredients in and around and on top of the scallops drizzle a little lemon dressing over the dish followed by some dill oil

Finish with the sea aster

Where to buy:-

- Sea Astor can be purchased online
- Kohlrabi can be purchased from good vegetable store

Cheats Tips – saving time :-

- Everything can be made ahead of time, plating only takes a few minutes. You can cheat and use shop bought dressing, oils & mayonnaise if you want to save on time.

For more information please view the You Tube demonstration of this dish at:

https://www.youtube.com/watch?v=UyGFin_ONs0&t=1s

Prepared especially for KidsOut by Adam Simmonds

<https://www.greatbritishchefs.com/chefs/adam-simmonds>

Wine Pairing



Scallop - Domingo Martin Albarino 2018 – around £7.85

