



# Scallop ceviche with fennel and lemon oil



## Rezept für 4

### Ingredients Ceviche

300 g fresh scallops, separated from their shells  
1 large unwaxed lemon, juice and finely grated zest  
1 pinch of ground turmeric  
1 tsp salt  
1 fennel, peeled and diced  
2 spring onions, finely diced  
1 green chilli, finely diced  
3 tbsp lemon oil  
100 ml coconut milk  
1 tbsp preserved lemon peel  
yellow marigold flowers for garnish (if wished and available)

### Ingredients Lemon oil

300 ml olive oil  
3 unwaxed lemons

### Ingredients Preserved lemon peel

6 unwaxed lemons  
100 ml white port wine  
140 g sugar  
2 pinches of turmeric

### Preparation Ceviche

Cut the scallops into 1 x 1 cm cubes. Mix the remaining ingredients together well and transfer to a dish along with the scallops. Drizzle with a little lemon oil and garnish with the lemon peel and marigold flowers.

### Preparation Lemon oil

Wash the lemons thoroughly and wipe dry. Peel the zest very thinly using a peeler and transfer to a preserving jar. Gently heat the oil and add to the peel. Leave to stand for 2 weeks, upending the jar daily. Strain the oil and start again with 3 new lemons. Tip Instead of the homemade lemon oil you can also use normal olive oil with finely grated lemon peel for flavouring.



### **Preparation Preserved lemon peel**

Thinly peel the zest of the lemons and cut into thin strips. Bring the port wine to the boil along with the sugar and turmeric, add the juice of one lemon and reduce to a syrupy consistency. Blanch the lemon peel and refresh in cold water. Pour the syrup over the top. Leave to steep for at least 12 hrs. The sweet & sour flavour of the peel will complement fish and poultry beautifully. It will also freshen up salads, rice and pasta dishes. It's worth the effort and cutting the peel into precise strips is very satisfying. What's more, it's a treat for the eyes.

### **Anrichten**

To the video!