

Scallop Crudo with Avocado Puree serves 4

Ingredients

4 U-10 Dry Diver Scallops
1 Fennel Bulb very thinly sliced
12 segments orange (approx. 1 orange)
2oz. Diced Kalamata olives
4 oz thinly sliced green asparagus
2 tbsps lime juice
Mache lettuce to garnish
Sea Salt (fleur de sel) to garnish

Puree

2 Avocados peeled, cored and roughly chopped
2 limes juiced
1 tsp sugar
4oz water
Salt to taste

1. Add first four ingredients to blender and puree on high until smooth, season to taste with salt and pepper. Puree should not taste like guacamole it should be reminiscent of an un-ripened banana.

1. Place each scallop on their side so they are not standing upright and using a very sharp knife slice each scallop into four equal size rounds.
2. Apply scallop slices to plate overlapping slightly to form a rectangle.
3. Add three segments of orange atop the scallops followed by fennel slices, kalamata olive pieces and asparagus slices.
4. Once assembled top each scallop and salad with ½ tbsp lime juice and sea salt. Garnish with mache and serve with avocado puree.