

# TROPICAL SEVICHE

Source: Above and Beyond Parsley

Prepared by: Vito Gomez

Serves 6

1 pound bay scallops or quartered sea scallops  
½ cup white wine  
1 ½ cups fresh lime juice  
6 scallions, chopped (white parts only)  
½ cup fresh orange juice  
½ yellow bell pepper, chopped  
½ red bell pepper, chopped  
1 Anaheim chili, chopped  
4 tablespoons cilantro, minced  
½ cup olive oil  
½ teaspoon oregano  
1 teaspoon salt  
Freshly ground pepper, to taste  
Belgian endive leaves  
Grated zest of 3 limes, to garnish

Poach scallops in white wine and ½ cup lime juice for about 2 minutes. Then marinate scallops and scallions in remaining lime juice and orange juice. Chill for at least 4 hours. Drain well and discard marinade. Add next 8 ingredients to scallops and scallions and mix. Separate Belgian endive leaves and spoon sevice into cavity. Garnish with lime zest and serve.

*Vito's Notes: "Used 1 ½ pounds bay scallops, 1 pound 31/35 shrimp and 1 pound turbot white fish. Prepared per recipe until final mix, added the juice of 1 blood orange with olive oil, lime, parsley & oregano."*

