

Scallop Carpaccio

Chef Chris Aerni from the Rossmount Inn, St. Andrews, New Brunswick, makes me this simple, decadent Scallop Carpaccio. A part of our *Off the Beaten Palate* shoot.

SERVINGS: 4 | **PREP:** 10 minutes | **COOK TIME:** | **TOTAL TIME:** 10 minutes

Scallop Carpaccio

INGREDIENTS

1/2 Pound scallops (1/2 Dozen Medium To Large Size)

1 Lemon

2 Tablespoons Olive Oil

1 Radish (Sliced Thinly)

2 Bunches Micro Green (Small Bunch-Your Choice)

3 Asparagus (Tips From 3 Asparagus)

INSTRUCTIONS

- Cut each scallop crosswise (as in video) about 1/4 centimeter
- Place each side on two or four separate plates
- Spread asparagus tips down side of plate
- Garnish with a few slices of radish
- Garnish with a few micro greens
- Drizzle good Olive oil all over
- Squeeze lemon all over
- Sprinkle with sea salt
- Zesting of lemon rind all over

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