

# Diver Scallop Ceviche with Truffle Oil

3/4 cup lime juice, fresh

1/4 cup orange juice, fresh

2 Serrano chilies, minced

1 tablespoon kosher salt

1 pound diver scallops,  
halved horizontally

1/4 cup red onion, diced

2 tomatillos, chopped

1/4 cup cilantro, chopped

3 tablespoons truffle oil

Mix the lime & orange juice, chilies & salt  
to make a dressing (reserve other half).

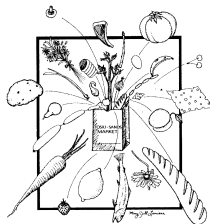
Mix half the dressing with the scallops.

Cover and refrigerate for 24 hours.

Drain the juice from scallops and discard.

Add the remaining dressing, red onion,  
tomatillos, cilantro and truffle oil to  
scallops.

Serves 6



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