



# SMOKED HARVEY BAY SCALLOP CEVICHE

## Ingredients

- 6 fresh scallops, sliced into 5mm cubes
- 1 lime, juiced
- 1 tbsp finely chopped shallot
- 1 tbsp tomato concase
- 1 tbsp finely chopped chilli (seeds removed)
- 1 tbsp finely chopped coriander, plus 4 sprigs to garnish
- 1 avocado, peeled and diced into 5mm pieces
- 5 thinly sliced sourdough Croutes

## Method

Combine the scallops' olive oil, lime juice, and stand for 5 minutes, to cure.

Add the remaining ingredients, except the coriander and avocado, then season with salt and combine well. Add the chopped coriander and avocado and combine gently.

Cover with a cartouche and surface smoke for 10 seconds using apple wood chips.