



## **SCALLOP CRUDO WITH LEMON ZEST, CILANTRO AND JALAPEÑO (SERVES 4 AS A STARTER) PAIRED WITH 2019 SAUVIGNON BLANC**

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### **INGREDIENTS**

- 4 large diver scallops
- 1 lemon
- 2 tbsp finely chopped cilantro
- 1 tbsp finely chopped jalapeño pepper
- Fresh flaky sea salt (I prefer maldon)
- High quality extra virgin olive oil

### **INSTRUCTIONS**

Remove the muscle from each of your scallops. Holding the scallop on its side between your thumb and fingers, carefully slice each scallop into three rounds. Spread evenly out on a serving plate of your choice. Lightly grate lemon zest over top, you don't have to do the whole lemon, just enough to have a few specks of zest on each scallop. Carefully sprinkle olive oil over top, not too much, just enough to hit each piece. Do the same with a squeeze of lemon juice. Evenly sprinkle cilantro, jalapeño and flake salt over top and serve cold.