

SAUVIGNON BLANC

No 03

Scallop Ceviche with Avocado, Grapefruit and Mint

THE REFRESHING AND CRISP TROPICAL FRUIT PROFILE OF PORTILLO SAUVIGNON BLANC PERFECTLY COMPLIMENTS THE BRIGHT, FRESH FLAVORS OF CITRUS, SCALLOPS AND CREAMY AVOCADO.

SERVES TWO

PREP TIME: 15 MINUTES | COOK TIME: 120 MINUTES | READY IN: 135 MINUTES

Ingredients:

- 1/2 pound sea scallops*, muscles removed, cut into 1/4-inch-thick rounds
- 1/4 cup fresh lime juice
- 1/4 cup fresh grapefruit juice
- 1/4 cup red onion, finely diced
- 1 jalapeno chile, seeded and minced
- 2 tablespoons extra virgin olive oil
- 3 tablespoons fresh mint, minced
- 1/2 teaspoon salt (or more, to taste)
- 1 small grapefruit, peeled and sectioned
- 1 avocado, pitted, peeled and diced

Method:

1. Place scallops in a large glass or non-reactive bowl. Pour the lime and grapefruit juice over the scallops, which will essentially “cook” the fish without using heat. Add onion and jalapeno and toss to combine. Make sure scallops are completely immersed in the juice, then cover with plastic and refrigerate for at least 4 hours, until the scallops have changed from translucent pink to opaque white.
2. Remove scallop mixture from the refrigerator and add olive oil and 2 tbsp mint. Season to taste with salt. Stir well to combine.
3. Add grapefruit and avocado and toss gently.
4. Serve immediately, topped with remaining chopped mint, and enjoy with Portillo Sauvignon Blanc.

*Sea scallops should be firm in texture, and have a pearly, peach hue, and a slightly sweet aroma. Dry (or drypacked) scallops have a fresher flavor and texture than those packed in briny solution.

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