

No. 03 SAUVIGNON BLANC

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:

- ½ lb. sea scallops*
- ¼ cup fresh lime juice
- ¼ cup fresh grapefruit juice
- ¼ cup red onion
- 1 jalapeño chili
- 2 tablespoons extra virgin olive oil
- 3 tablespoons minced fresh mint
- ½ teaspoon salt
- 1 small grapefruit
- 1 avocado

Method:

1. Remove muscles from scallops and cut into ¼-inch-thick rounds Place in a large glass or non-reactive bowl.
2. Dice onion; seed and mince jalapeño.
3. Pour the lime and grapefruit juices over the scallops; this will “cook” the fish without using heat. Add onion and jalapeño and mix, then cover with plastic, making sure the mixture is completely immersed in the juice. Refrigerate for at least 4 hours, until the scallops have turned an opaque white.
4. Remove scallop mixture from the refrigerator and add olive oil, salt, and 2 tablespoons mint. Add salt to taste. Stir well to combine.
5. Peel and section grapefruit; peel and dice avocado. Toss gently with scallop mixture.
6. 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 dry-packed) scallops have a fresher flavor and texture than those packed in brine.

OTHER GREAT SAUVIGNON BLANC PAIRINGS      