

BC Scallop Ceviche with Yellow Curry, Coconut, and Lime



CANADIAN AQUACULTURE
INDUSTRY ALLIANCE

ALLIANCE DE L'INDUSTRIE
CANADIENNE DE L'AQUICULTURE

Species

Scallops

Supplier

Island Scallops, BC

Pairing

Golden Horseshoe
Premium Lager

Ingredients

10 B.C. scallops
1 Tbsp. Mae Ploy yellow
curry paste
2 shallots
1 yellow pepper
2 yellow tomatoes
1 thumb ginger
2 cloves garlic
juice and zest of 10 limes
200 ml fish stock
200 ml coconut milk
cilantro
sugar to taste

Method

1. Slice the scallops into 40 thin rounds.
2. Chop the shallots, garlic, pepper, tomato, and ginger roughly.
3. Sweat them down until tender stir in the curry paste and toast lightly.
4. Add the fish stock and bring to a boil.
5. Reduce slightly and add the coconut milk.
6. Bring back to the boil but don't boil hard as the coconut milk will separate.
7. Puree in a blender and pass through a fine sieve.
8. Add the juice and zest of the limes and the sugar and allow to cool.
9. Once cold, pour over the scallops and allow to marinate for ½ an hour.
10. Serve chilled garnished with cilantro leaves.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.