



# Raw Scallop, Juniper, Chervil & Clementine Oil

## INGREDIENTS:

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- 3 baby cucumbers, halved lengthways
- 12 scallops, cleaned, roe removed
- 6 chervil sprigs
- 1 tsp ground juniper

## CLEMENTINE OIL

- 200ml olive oil
- Zested rind of 5 clementines

## METHOD:

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1. For clementine oil, warm olive oil in a small saucepan over very low heat for 5 minutes, remove from heat, cool to room temperature. Add clementine rind, cover with plastic wrap and infuse overnight, then strain through a fine sieve (discard solids) and set aside.
2. Cut cucumbers at a 45-degree angle into 1cm-thick pieces. Halve scallops from top to bottom, then season cut sides with sea salt flakes. Arrange 4 scallop halves on each plate with 5 pieces of cucumber and 4 sweet cicely leaves. Drizzle with a little clementine oil, scatter with ground juniper, and serve.