

# Shrimp & Scallop Ceviche

This ceviche is a quick and easy dish to prepare that speaks of Florida's cultural melting pot of culinary influences and the Caribbean. The sweetness of the scallops and coconut is balanced by the heat of the garnish. The fish sauce may be found in many markets, and in Asian groceries.

Serves 4

1 pound large scallops  
1 pound Pink Key West Shrimp, peeled and de-veined  
1.5 cups key lime juice  
1 teaspoon salt  
1 can coconut milk  
3 ounces fresh ginger, peeled and grated  
2 tablespoons fish sauce (nam pla)

4 coconuts, halved  
1 bunch scallions, chopped  
1 bunch chives, chopped  
1 small onion, finely diced  
1 bunch cilantro, chopped  
1 head garlic, peeled and finely chopped  
1 mango, peeled and diced  
1 red bell pepper  
1 orange bell pepper  
1 Hungarian wax pepper, seeded and chopped  
4 Roma tomatoes chopped  
2 tblsp extra virgin olive oil  
3 tblsp raspberry vinegar  
Salt and Pepper to taste



**To make the ceviche:** Place the scallops and peeled shrimp in a non-reactive bowl with the lime juice and salt. Marinate for 30 minutes. Strain shellfish and set aside; add the marinade to a blender with the coconut milk, ginger and fish sauce. Puree. Pour over the scallops and shrimp again, add small amount of chopped cilantro and refrigerate for at least 4 hours; overnight is better. In separate bowl, combine scallions, chives, onion, cilantro, garlic, mango, peppers, tomatoes, oil and vinegar. Use salt and pepper to taste.

**To serve:** Place a mound of rock salt on each serving plate. Place one coconut half on each mound to stabilize for service. Divide the scallops and marinade among the coconut shells. Surround the shells with crushed ice. Sprinkle with chopped garnish. Add whole chives and cilantro for accent.