

Scallop salad on green leaves, scented vinaigrette with ginger

Main dining room



For 4 persons:

For the scallops:

4 portions of large scallops

Thyme

Parsley

Basil

Olive oil

Salt and pepper

Marinate the scallops with all ingredients and reserve, pan fry them just in time to serve over high heat.

For the greens:

4 portions mixed greens

Tomatoes:

3 medium tomatoes

Peel the tomatoes and cut in quarters, take out the pulp leaving only the petals.

For the dressing:

2 oranges

1 grapefruit

Half a lemon

3oz olive oil
Grated fresh ginger
0,5 oz red wine vinegar
1 soup spoon of honey
Salt and pepper

Make juice of orange, grapefruit and lemon, reduce for one quarter over low heat. After boiling let cool. Mix up the dressing with a small mixer, adding the honey, red wine vinegar, grated ginger to taste and salt and pepper and finally the olive oil little by little.