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# Raw Sea Scallops in Sake infused Ceviche on the Half Shell

Serves 2-4

Prep time 20 minutes

Cook time 20 minutes

Total Time 40 minutes

## INGREDIENTS

### 4 SCALLOP SHELLS TO BE USED AS SERVING DISHES (OPTIONAL)

6 Large incredibly fresh sea scallops, cut into round thirds

Juice of 3 fresh limes

1 Habanero Pepper, cored and sliced into thin matchstick sized slivers

Zest of 1 lime

10 drops of chili oil, or to taste (optional)

(4) Squares of whole Nori (dried seaweed sheets)

Sake to taste

2 shakes black, smoked sea salt (optional)

(4) additional 4" sheets of Nor cut into matchstick sized slivers

2 tablespoons pomegranate seeds

## INSTRUCTIONS

Place sliced scallops into a marinade of lime juice, salt, pepper, chili oil. Refrigerate for 20 minutes.

Place one square of Nori on each scallop shell. Cover each Nori square with a dash of Sake. Divide Scallops into four portions along with retained marinade. Cover Sake soaked Nori with marinated scallops and their marinade. On top of scallops place cut Nori strips, pomegranate seeds, and sprinkles of smoked salt (if using).

Serve cold and immediately.