



Kaviari Maison

SCALLOP CARPACCIO WITH
CLEMENTINE



RECIPE IDEAS

Kaviari Maison

Scallop Carpaccio with Clementine and Caviar

Serves four

Preparation time: 10 minutes

Cooking time: -

125 g Kaviari Oscière Prestige caviar • 12 scallops • 3 clementines • juice of ½ lemon • a few sprigs of chervil • olive oil

Prepare four plates and brush each with a little olive oil.

Thinly slice the scallops using a mandoline. Cover with cling film and refrigerate.

Segment two of the clementines. Squeeze the juice from the half lemon and the remaining clementine.

Just before serving, drizzle the citrus juice over the scallops and garnish with the clementine segments. Finish with a few chervil leaves and small spoonfuls of caviar.



Kaviari
PARIS