

Citrus-marinated scallops on orange bread

PORTIONS	PREPARATION	BAKE
4	20 minutes	5 minutes
RECOMMENDED CONSUMPTION TIME		
Breakfast Brunch Lunch Dinner Snacks Appetizer Dessert		



Recipe created by
Vincent Rodier, Executif Chef



/ Ingredients



Cranberry Orange Loaf Bread
Quantity: 1

- 200gr of Scallop
- 60gr orange
- 60gr grapefruit
- 20gr of cranberry
- 20gr of wine vinegar
- 20gr of chives
- 20gr Dijon mustard
- 60gr EVO
- 10gr Maldon salt
- 5gr Cayenne chili

/ Preparation

Step 1

Cut the scallop in 3 slices, marinated with orange and grapefruit zests. Cut the orange and grapefruit in piece.

Step 2

Squeeze orange and grapefruit juice, add the mustard and EVO to do a dressing.

Step 3

Bold the vinegar and add the cranberry. Reserve until cold. Cut the chives.

Step 4

Slice the bread in the long size with ½ inch of thickness. Toast the bread 4-5 min.

Step 5

Display the marinated scallops, orange and grapefruit segment. Add the dressing and chives, Maldon salt and Cayenne chili.