

# THE MODERN

## **Diver Scallops Ceviche Seasoned with Tahitian Vanilla and Toasted Buckwheat Seeds** **Chef Gabriel Kreuther**

*~ Serves four to six ~*

1 lb scallops of the freshest quality

1 Tahitian vanilla bean

Grapeseed oil

1 lime, to zest

Kosher salt

Pepper

Juice of one lemon

1 bunch of scallions

Buckwheat seeds

1 small fennel bulb plus fronds

Thinly sliced rye bread, dried in an oven to make a crisp

1. Clean the scallops of all nerves and rinse in ice water. Pat dry and slice each piece vertically into four slices. Put into a stainless steel or glass bowl over ice and refrigerate.
2. Into a second bowl pour 4 tablespoons of grapeseed oil. Slice the vanilla bean in half lengthwise and scrape the inside with a knife to release the pulp, and add scraped pulp to the oil. Grate zest from ½ of the lime, add, and whisk all together. Set aside.
3. In a small frying pan, toast the buckwheat seeds over medium heat. Cool, and then crush them on a cutting board with the bottom of a clean pan.
4. Clean and wash the scallions. Chop and reserve.
5. Remove the scallops from the refrigerator and pour into the vanilla dressing. Mix, then add the chopped scallions, 2 to 3 teaspoons of seeds, lemon juice, and salt and pepper to taste. Let sit for 10-15 minutes.
6. Serve on plates or in martini glasses. Finish the ceviche with thin slices of fennel and some fennel fronds. Garnish with a very thin crisp of rye bread.