



Scallop tartare with kiwi and Lobster oil

Easy starter • Preparation time: 15min.

Ingredients for 6 people:

400g of scallops - 250g of kiwi - 1 apple - Olive oil - Lemon juice
Groix and Nature Lobster oil - Celery - Chives - Salt - Pepper - Sesame seeds.

- 1 • Peel the kiwis and the apple. Cut them into small dices.
- 2 • Peel the celery, cut it thinly and add it to the fruits.
- 3 • Dice the scallops finely and add them to the fruits and stir the preparation with the olive oil and the lemon juice.
- 4 • Serve the scallop tartare in the middle of the plate or in the shell and sprinkle with chives and sesame seeds.
- 5 • Enhance the taste of the scallop tartare with a dash of **Groix and Nature Lobster oil**.