



CHAMPAGNE
DE LOZEY
EXTRA BRUT

RECIPE



SCALLOP TARTARE WITH MANGO, LIME AND SOY

12 large fresh, hand-dived scallops, roes removed 1 tbsp. dill, finely chopped
1 small mango, just ripe A generous pinch of fleur de sel
1 lime, juice and finely grated zest
1 tbsp. extra virgin sesame oil Scallop shells or shell-shaped serving bowls
1 small green chilli
1 tbsp. soy sauce
1 tsp. fresh ginger, finely grated
1 spring onion, very finely sliced

1. Place the diced scallops in a bowl to marinate with the mango, lime juice, sesame oil, chilli, soy sauce, ginger, spring onions, dill and fleur de sel.
2. Cover and refrigerate for at least 1 hour, before serving in the scallop shells.