



## **Carpaccio di Capesante**

Ingredients (Serves 6)

- 10 U/10 Dry Sea Scallops
- 3 Corn on the Cob (husks on)
- 2 Limes
- 1 Pint of Grape Tomatoes
- 2 Tablespoons Capers
- 1 oz Parsley
- 1 oz Extra Virgin Olive Oil
- Pinch of Salt & Pepper
- Splash of Tabasco
- Lemon Vinaigrette

### *Directions*

1. Roast Corn with Husks on, then cut corn from cob
2. Juice Limes

3. Chop Parsley
4. In mixing bowl toss roasted corn, lime juice, grape tomatoes, capers, chopped parsley, Olive oil, salt & pepper, & tabasco; set aside until ready to use
5. Slice Scallops paper thin & arrange on plate in a circular formation,
6. Top with salad
7. Drizzle plate with olive oil & lemon vinaigrette
8. Garnish with parsley