



What's Cooking Pascal?

## Shrimps, Scallops, Ahi Tuna Ceviche

### Ingredients for 4 persons

4 ounces shrimp, peeled, deveined and diced  
4 ounces scallops, diced  
4 ounces Ahi tuna, diced  
½ jalapeño seeded and finely minced (wear rubber latex gloves when doing this)  
½ red onion finely diced  
3 sprigs mint leaves, finely chopped  
10 sprigs cilantro leaves, finely chopped  
1/3 cup extra-virgin olive oil  
3 limes, juiced  
Sea salt and freshly ground pepper to taste  
½ yellow Bell Pepper finely chopped  
1 tomato, diced  
1 avocado, diced  
½ cup honeydew diced  
½ cup cantaloupe diced  
2 Mexican papaya peeled, cut in half and seeded  
Mint, for garnish



### Preparation

In a bowl combine the marjoram, lemon juice, olive oil, parsley, seasoning. Mix the Mix seafood with chopped mint, half the cilantro, 2 tablespoons olive oil, lime juice, 1 pinch of salt; marinate for 15 minutes. Drain and refrigerate.

Combine the remaining ingredients and mix into marinated seafood. Place half papaya sliced in each plate and top with ceviche; garnish with mint and season.