

WATERMELON CONSOMMÉ WITH SCALLOP CEVICHE

Yield: 8 Portions

Ingredients	Amounts
<i>Watermelon consommé</i>	
Watermelon, peeled	5 lb.
Lime juice	½ cup
Lemon juice	¼ cup
Orange juice	¼ cup
Pernod	1 tsp.
Salt	2 tsp.
 <i>Ceviche</i>	
Scallops, ¼" dice	1 lb.
Red onion, ⅛" dice	¼ cup
Extra-virgin olive oil	⅛ cup
Lemon, zest and juice	1 ea.
Fresno chile, finely minced	1 ea.
Jalapeño pepper, finely minced	1 ea.
Roma tomatoes, seeded, cut into ¼" dice	1 ea.
Celery, ¼" dice	1 ea.
Hearts of palm, ¼" dice	½ cup
Cilantro, finely chopped	1 Tbsp.
Green onion, finely sliced	1 ea.
Capers, minced	1 ½ Tbsp.
Almonds, sliced, toasted	⅛ cup
Watermelon, ¼" dice	½ cup
Salt	½ tsp.
 Extra-virgin olive oil	 as needed
Salt	as needed
Ground black pepper	as needed
Micro greens	as needed

Method

1. Puree the consommé ingredients in a blender.
 2. Wet a piece of cheesecloth and place into a strainer set over a bowl. Pour watermelon consommé into the cheesecloth and allow to sit for 1 to 2 hours refrigerated.
 3. Place a new piece of wet cheesecloth in a strainer and carefully pour the watermelon mixture into the cheesecloth, being careful not to disturb what has settled to the bottom and keep refrigerated for another 1 to 2 hours.
 4. Decant the clear liquid with a ladle, being careful not to disturb what has settled at the bottom. Adjust seasoning if necessary. Keep chilled.
1. Combine all the ingredients for the ceviche except the watermelon in a bowl. Cover and chill for 30 minutes.
 2. When ready to serve, mix the diced watermelon into the ceviche.

3. *To serve:* Spoon a ½ cup mound of ceviche into the center of a bowl. Ladle 1 cup of the consommé carefully around the ceviche. Garnish the consommé with microgreens, a drizzle of olive oil, salt and pepper.