

Scallop and Coppa Carpaccio

First date was promising. Second date even better. Third date, you're making dinner at your place. Now what? Don't worry, we've got your back. Impress that special someone with this carpaccio. It's simple yet elegant, beautiful and fresh. This dish is the stuff of romance. A real looker on the plate. (And hopefully not the only looker in the room.)

See Cook's Note on buying scallops worthy of this dish.

Ingredients

dressing

2½ tablespoons fresh orange juice

2 teaspoons fresh lemon juice

1/4 teaspoon raw honey

2 teaspoons minced shallot

1/2 small serrano pepper, minced

1/8 teaspoon kosher salt

6 twists freshly ground black pepper

2 jumbo sea scallops (about 2 ounces each)

2 thin slices coppa

1/4 cup small pea shoots or other young shoots

Chive batons, optional

1 tablespoon extra virgin olive oil

Maldon or flaky salt

Directions

Place a plate in the freezer to chill while you prepare the carpaccio.

for the dressing

Whisk together the orange juice, lemon juice, honey, shallot and serrano pepper in a medium bowl until the honey dissolves. Season with the salt and pepper.

to assemble

Slice the scallops into 1/4-inch thick coins with a very sharp knife. Cut the coppa slices into 4 wedges. Place a slice of scallop on the plate and then lay a wedge of coppa over, covering half of the scallop. Continue to shingle the scallop slices and coppa in a circular pattern, leaving space for the salad in the middle.

Gently place the pea shoots (and chives if using) in the middle of the plate and then drizzle the dressing and olive oil over the scallops and coppa. Sprinkle a pinch of flaky sea salt over each scallop slice and serve right away.

Cook's Note

Always look for high-quality diver scallops when preparing a raw scallop dish. Be sure the scallops are not sitting in liquid and ask to smell them before you commit to buying them. They should smell sweet and briny, never fishy. If you have access to whole, live scallops at your seafood market, even better. Just ask your fishmonger to clean them for you and transport them home on ice.

total time: 10 minutes

active prep: 10 minutes

serves: 2 as appetizer

difficulty: *easy*