



Ceviche of salmon and scallops with tomato salsa

Serves 4

Ingredients

300g salmon fillet
8 scallops cleaned
Juice of 8 limes
500g plum tomatoes or similar
2 banana shallots (or 1 small red onion)
100g coriander
100ml extra virgin olive oil
30ml sherry vinegar
Cornish sea salt
Micro leaves to garnish

Method

Skin and remove any dark meat from the salmon before cutting into 2cm dice. Remove the scallops from the shell, take off the skirt and roe to leave just the white meat, wash quickly in cold water and pat dry with a clean cloth.

Cut the scallops in half to give you a pieces similar in size to the salmon which will allow them to cure at the same speed.

Place the salmon and scallops into a bowl and pour over the lime juice and a teaspoon of crushed salt.

Gently stir the mixture so that the lime and salt touches all sides of the fish. The lime juice and salt cures the salmon and scallops and you will see them start to colour as if it were being cooked over heat.

Leave for at least 15 minutes.

Take the plum tomatoes and slice at 5mm intervals before slicing them lengthways and then across to give you a 5mm dice (*I like plum tomatoes as they are very fleshy with little seed and have good colour and flavour.*) Wash and lightly chop the coriander. Peel and dice the banana shallots as fine as you can.

In a bowl combine the shallot, tomato and coriander before adding the vinegar and olive oil then sea salt, stir and taste.

Place the tomato salsa in the middle of a plate, gently form into a circle and place the salmon and scallops alternately on the salsa and finish with micro leaves before serving.

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Neil Haydock

It's fair to say that Executive Chef Neil Haydock has always been obsessed with food. Growing up in rural Lancashire, his grandfather taught him a love of traditional countryside foods, from game to foraged wild ingredients, and his decision to become a chef was made very early. Throughout his career, Neil has retained this passion for local, seasonal foods; he has always sought small-scale local artisan producers to give his menus a real sense of place.

Neil's experience includes senior roles at a number of highly regarded restaurants, including the Sandy Lane Hotel in Barbados, Terence Conran's Bluebird in London and most recently, as Executive Chef at Fifteen Cornwall. Now controlling The Hotel's Brasserie, The Living Space and The Beach Hut, Neil is building on Watergate Bay's reputation as an outstanding food destination, creating diverse, contemporary menus that showcase the very best of Cornwall's produce while taking inspiration from around the world.