



CALLIOPE

● ● ● PAIRS WELL WITH CALLIOPE 2010 ROSÉ

EASY-PEASY CEVICHE

Shrimp and scallops in lemon & lime juice

INGREDIENTS *(serves 4 as appetizer)*

300 grams (.6 lb) of peeled raw shrimp
300 grams (.6 lb) of baby scallops
100 ml (1/2 cup) of Calliope 2010 Rosé
Juice of 1 lemon
Juice of 1 lime
1 small ripe tomato – diced
1 small cucumber – diced
1/3 cup onion – diced
1/3 cup chopped cilantro
Coarse salt
Nacho chips for serving

PREPARATION INSTRUCTIONS

- In a large, flat container, combine raw shrimp and scallops with 1 tsp of coarse salt plus the wine, lemon juice and lime juice
- Mix well, cover, and let the mixture cure for 30 minutes in the fridge – stir occasionally
- After 30 minutes, add the remainder of the ingredients – mix well
- Add another teaspoon of coarse salt, and let it sit for another 15 minutes in the fridge
- Voila! The ceviche is ready – no cooking required

SERVING INSTRUCTIONS

- Serve as an appetizer with plain, salted nacho chips, extra lemons for squeezing, and even sliced avocado

