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CEVICHE DE GAMBES AMB POP

SHRIMP, SCALLOP, AND OCTOPUS CEVICHE

Serves 8 as a first course

Catalans consume an array of seafood and shellfish, and this dish represents that variety, along with more common American flavors such as ketchup and hot sauce. This is bar food at its finest, the kind that Catalans would eat while drinking vermouth on a Sunday with friends (see page 72). It makes the perfect party dish, or you could serve it as a first course alongside a cold beer.

1 tablespoon plus 1/3 cup extra-virgin olive oil, plus more if needed
8 colossal (size U-10) scallops
Kosher salt and freshly ground black pepper
3 bay leaves
8 black peppercorns
8 ounces medium shrimp (21/25 count), peeled, deveined, and cut into 1-inch pieces
3 tablespoons ketchup
2 tablespoons fresh lemon juice
1 teaspoon hot sauce such as El Yucateco Habanero
1 tentacle from a 4- to 6-pound octopus, cooked and sliced into 1-inch pieces
1 small Roma tomato, seeded and finely chopped
¼ cup finely chopped red onion
2 tablespoons finely chopped fresh cilantro
Avocado slices, cilantro leaves, flatbread crackers, and lime wedges, for serving

In a large nonstick skillet, heat 1 tablespoon of the oil over high heat. Season the scallops with salt. When the oil is shimmering, add the scallops and sear until golden brown on both sides, about 2 minutes total. Remove the scallops to a plate and refrigerate until cold, at least 15 minutes or up to 1 hour.

Meanwhile, prepare a medium bowl of ice and water. Bring a medium saucepan of water to a boil and add the bay leaves and peppercorns. Drop in the shrimp and simmer until bright pink, about 1½ minutes. Using a slotted spoon, transfer the shrimp to the ice bath. Let stand until cold, about 5 minutes, then remove and pat dry.

Chill eight small serving bowls. In a large bowl, combine the ketchup, lemon juice, hot sauce, the remaining 1/3 cup olive oil, and a few generous pinches each of salt and pepper.



Just before serving, add the shrimp, octopus, tomato, onion, and cilantro to the sauce and toss to coat. The mixture should dress the seafood loosely, which depends on the juiciness of the tomato. Add more oil if necessary. Divide the seafood salad among chilled bowls and top with the scallops, avocado slices, and cilantro leaves. Serve cold with crackers and lime wedges.



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