

# Scallop carpaccio with Friseline

## For the marinade

- 1- Split the vanilla pod into two parts in the lengthwise, scrub the inside with a knife to collect the seeds.
- 2- Mix with the hazelnut oil.
- 3- Cut the scallops into fine slices. Arrange them in a big plate.
- 4- Paint the scallops with the vanilla marinade.
- 5- Leave it to marinate for 15 to 20 minutes.
- 6- Keep cool in the fridge.

*For 4 persons*

- 2 Friseline
- 24 Scallops (6 per person)
- 10 cl of Hazelnut oil
- 1 Vanilla pod
- Salt and Pepper