



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Cedar Planked Garlic Shrimp with Asiago Gratin

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- 10-12 colossal raw shrimps, or 20 large
- 1 lemon, sliced thinly
- 2 Tbs. olive oil
- 2-3 cloves garlic, chopped
- 1/2 tsp. red pepper flakes
- 1/2 tsp. fresh ground black pepper
- 2 Tbs. melted butter
- 1/4 cup chopped fresh parsley
- 1/4 cup grated asiago cheese
- 1/4 cup fine breadcrumbs
- 1 small wedge of lemon

Shell shrimp leaving tails on; rinse and pat dry. Line cedar plank with lemon slices; heat indirectly in BBQ at 400°F for 5 minutes. Heat oil in frying pan over medium heat. Add garlic, red pepper flakes and black pepper. Sauté 30 seconds. Add butter, parsley and shrimp; cook 3 minutes. Add breadcrumbs and 1/8 cup asiago; toss to coat. Immediately pour mixture onto preheated lemon-lined plank. Top with remaining asiago. Cook indirectly with BBQ lid closed, 10 to 15 minutes at 400°F. To serve, squeeze lemon wedge overtop.

Wine Pairing: Kittling Ridge Villard Noir Port

Here, food and wine equally stimulate the palate with heady, contrasting flavours. Asiago lends a nutty sharpness, cedar adds a fruity smokiness and garlic gives a tingling acidity. These flavours combine to form a perfect counterpoint to the dark prune, raisin, and sensuous chocolate notes of our Villard Noir Port, which contains a luxurious dosage of Cabernet Franc icewine.



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