



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Grilled Bananas and Hawaiian Passionfruit

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- Peeled banana (1 per serving)
- Passionfruit
- Icing sugar
- Coconut milk

Peel and grill whole bananas on medium heat for 2 to 3 minutes per side or until grill marked. Place grilled banana on a small plate and dust with icing sugar.

Cut passionfruit in half (over a bowl to catch any juice) and using a small spoon, scoop out the pulp. Pour the passionfruit pulp and juice over the grilled banana.

Bring coconut milk to a boil and then whisk. Pour coconut milk over grilled banana and passion fruit.

Wine Pairing: PC White Zinfandel-Vidal

The White Zinfandel's abundant strawberry notes alluringly intensify this tropical dessert. At the same time, the opulence of the coconut milk is balanced by a combination of the citrus acidity from the wine's Vidal component and the aromatic tartness of the passionfruit sauce. Best served well chilled, this semi sweet blush makes a refreshing foil for a warm, rich treat.



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