



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Oysters Rockefeller

Oysters Rockefeller - serves 4

- 2 cups blanched spinach
- 16 shucked oysters
- 3 oz. butter
- 12 diced shallots or green onions
- 3 cloves garlic, diced
- 3 oz. white wine
- 1/2 cup cream, 35%
- Smoked back bacon

Shuck oysters: remove membrane that attaches the oyster to its shell. Keep the shells. Make sauce: in a pan, melt butter. Add shallots, garlic and wine, and warm through; add cream.

BBQ the bacon and cut into slivers. Place each oyster back into its shell with a little spinach, some sauce, and the bacon. Place oyster shells directly on BBQ and cook 20 minutes. The sauce will bubble around the oyster and the oysters will be tender when cooked.

Wine Pairing: Kittling Ridge VQA Chardonnay

This is a classic food & wine pairing. The complexity, depth and structure of this fine VQA wine stand up to the strong flavours and buttery-rich sauce in this dish, adding soft toasty oak flavours and balancing ripe orchard fruit aromas.



Recipe from QScene BBQ TV

