



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Salmon Satays with Thai Noodle Salad

Salmon - serves 8 people

Cut 2 lb boneless-skinless salmon fillet into 16 equal pieces; skewer. Marinate in 2 cups teriyaki sauce, 1/2 hour in fridge; meanwhile, prepare salad. Grill salmon on high 3 minutes per side. Serve otoplasted salad.

Thai Noodle Salad - toss together:

- 1/2 cup thinly sliced red pepper
- 225 g dried linguine, cooked and rinsed
- 1 Tbs. minced fresh cilantro
- 3/4 cup chopped green onion
- 1/2 cup bean sprouts

Dressing - whisk together, then toss into salad:

- 1 1/2 Tbs. vegetable oil
- 1 1/2 Tbs. lime juice
- 1 1/2 Tbs. soy sauce
- 1/2 Tbs. brown sugar
- 1 tsp. sambal oelek
- 1 tsp. sesame seed oil
- 1 tsp. minced ginger
- 1 clove minced garlic
- Salt and pepper to taste

Wine Pairing: Kittling Ridge PC Sauvignon Blanc

The clean crisp acidity and citrus notes in this elegant Sauvignon Blanc enhance the flavours of the cilantro, ginger and lime, but are neutral enough to not hinder the fiery sambal oelek.



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