



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Grilled Sea Scallops with a Ponzu Glaze

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- Sea scallops
- Extra virgin olive oil
- Rosemary and thyme sprigs,
To be used as skewers for grilling - soak in water before use

Ponzu Glaze (also great on beef or chicken)

- 1/2 cup soya sauce (low sodium)
- 1/4 cup water
- 1/8 cup oyster sauce
- 2 Tbs. brown sugar
- 2 Tbs. lime juice
- 1 Tbs. white vinegar

In a bowl, whisk together glaze ingredients. Heat grill to medium high.

Skewer scallops on water soaked rosemary and thyme sprigs and brush with olive oil. Grill approx. 4 minutes each side, brushing with Ponzu glaze. Grill 4 minutes more or until scallops are slightly firm and opaque white throughout.

Wine Pairing: Kittling Ridge Symmetry VQA Chardonnay

A hearty and complex chardonnay with nutty vanilla overtones, toasty spice, and a ripe orchard fruit character provides excellent balance to the distinctive sweet, sour, and slightly salty flavour of the Japanese Ponzu sauce.



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