



**KITTLING RIDGE**  
ESTATE WINES & SPIRITS



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



# Seafood Antipasto with Lemon Basil Dressing

## Seafood Antipasto with Lemon Basil Dressing - serves 4

- 8 large scallops
- 8 large shrimps
- 4 slices pancetta

## Lemon Basil Dressing - purée all ingredients together

- 1/3 cup fresh lemon juice
- 1 Tbs. lemon zest
- 2 bunch basil
- 1 cup extra virgin olive oil
- 1 Tbs. dijon mustard
- 2 Tbs. honey
- 1/3 cup balsamic vinegar
- 3 drops Tabasco
- Sea salt and pepper

## Mussels with Caesar Infusion

- 2/3 cup Clamato juice
- 3 drops Tabasco
- 2 oz vodka
- 2 dashes of Worcestershire sauce
- Pinch celery salt
- 1 lb mussels
- Black pepper

Skewer scallops and shrimps separately, then grill; grill pancetta until crisp. Meanwhile, in a pot over medium heat, bring to a bubble all caesar ingredients except mussels and vodka. Add mussels; steam until shells open. Transfer to serving dish. Plate scallops and shrimps; garnish with pancetta and drizzle with dressing. Pour vodka over mussels.

**Wine Pairing:** Kittling Ridge PC Chardonnay

*Light and refreshing, our PC Chardonnay provides a crisp orchard and citrus fruit backdrop to the antipasto's rainbow of lively flavours.*



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