



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Spiced Pork Tenderloin with Grilled Pears & Warm Vegetable Salad

Spiced Pork Tenderloin, Grilled Pears & Warm Vegetable Salad - serves 4

- 2 pork tenderloins (butterfly both)
- 1/2 cup garam masala seasoning
- 1 yellow zucchini, sliced lengthwise
- 1 green zucchini, sliced lengthwise
- 1 red onion, cut in 1/2" thick slices
- 4 large oyster mushrooms
- 2 pears, cored and sliced
- 8 asparagus
- 2 tomatoes, cut in half

Lemon Basil Dressing

- purée the following ingredients

- 1/3 cup lemon juice
- 1 Tbs. lemon zest
- 1/3 cup balsamic vinegar
- 1 cup extra virgin olive oil
- 1 Tbs. Dijon mustard
- 2 Tbs. honey
- 2 bunch basil
- 3 drops Tabasco
- Salt and pepper to taste.

Sun Dried Tomato Vinaigrette

- purée the following ingredients

- 1/2 cup Lemon Basil Dressing (from above)
- 6 sun dried tomatoes (drained if packed in oil)
- 2 garlic cloves

Season tenderloins with garam masala. Grill on high heat 5 minutes each side for medium-well. Grill vegetables and pear slices on medium-to-high heat 3 to 4 minutes a side or until desired tenderness. Cut grilled vegetables into bite size pieces, toss in sundried tomato vinaigrette. Slice grilled pork into 1/2" slices. Arrange on plates or platter, garnish with pears. Drizzle with lemon basil dressing.

Wine Pairing: Kittling Ridge Symmetry VQA Chardonnay

Recipes with so many different flavour components require a wine that properly blends into the smorgasbord of savoury, sweet and tart without being lost altogether. Such is the Symmetry VQA Chardonnay; barrel fermented in small batches it offers full body with an elegant toasty spice and round ripe fruit.



Recipe from QScene BBQ TV

