



KITTLING RIDGE
ESTATE WINES & SPIRITS



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



Tuna on Soba Noodles with Wasabi Aioli & Lemon Ginger Sauce

Tuna on Soba Noodles

- Tuna steaks
- Soba noodles
- Olive oil
- Salt & pepper to taste

Drizzle tuna with olive oil, lightly salt and pepper. Grill on high heat for 1 minute per side. Boil soba noodles and coat with lemon ginger sauce. Thinly slice tuna and place on top of noodles. Top with shiitake salsa and drizzle with wasabi aioli.

Lemon Ginger Sauce

- 1 Tbs. fresh ginger, minced
- 1/4 cup Dijon mustard
- Juice of 1 lemon
- 1/3 cup sesame oil
- 1/3 cup vegetable oil
- 1/3 cup soya sauce

Add mustard and ginger to food processor, mix together. Slowly drizzle remaining ingredients into operating food processor until emulsified.

Shiitake Salsa

- 6 shiitake mushroom caps
- 2 Tbs. sesame oil
- 1 green onion, finely chopped

- 4 Roma tomatoes seeds and pulp removed, thinly sliced
- 1/2 red onion, sliced
- 1 Tbs. soya sauce
- Juice of 1 lime
- 1 Tbs. olive oil

Chop mushroom caps and toss in sesame oil. Grill on medium BBQ for 1 to 2 minutes per side. Combine tomatoes, green onion, red onion and chopped mushrooms. Sprinkle with salt and lime juice. Mix with remaining sesame oil, soya sauce and vegetable oil. Add to tomato mixture.

Wasabi Aioli

- 1/4 cup wasabi powder
- 1/4 cup of water
- 1 egg
- 1 tsp. Kosher salt
- Juice of 1 lemon
- 1 cup olive oil

Mix wasabi powder with 1/4 cup of hot water. Crack egg into food processor and add salt, wasabi mixture, and lemon juice. With food processor running slowly, add olive oil until aioli reaches a creamy consistency, like mayonnaise.

Wine Pairing: Kittling Ridge VQA Seyval Blanc



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