



Inniskillin

Soy & Maple Mustard Stained Prawn

RECIPE BY DAVID PENNY, EXECUTIVE CHEF

Great Estates of Niagara-Inniskillin, Jackson Triggs, Le Clos Jordanne

WINE PAIRING - The East West Series blend of Riesling-Gewurztraminer allows this versatile white wine to play very well with ethnic flavours.

Serves 2

INGREDIENTS

6 Large prawns	8-12 size, peeled & deveined
2 Tbsp.	Kozliks maple mustard
2 Tbsp.	soy sauce
½	lime, juiced
1	clove garlic, thinly sliced
1 Tbsp.	cilantro, chopped
1 Tbsp.	thai basil, chopped
1 Tbsp.	unsalted butter
	salt & pepper to taste

METHOD

1. Combine all ingredients together, let marinate for 10 minutes in fridge
2. Melt butter over medium heat in a sautee pan until bubbling
3. Add prawns and sautee until just cooked through, approx 1 minute per side
4. Serve warm

