

WINE & FOOD MATCH

FRESH OYSTERS WITH 2016 WAIPARA SAUVIGNON BLANC

1 dozen fresh Bluff oysters
1 small shallot, finely chopped
½ cup red wine vinegar
Salt & pepper

1. Set up a serving dish with crushed ice and half oyster shells. Place one oyster on each shell.
2. Mix chopped shallots with red wine vinegar and add the Mignonette sauce to each oyster.
3. Garnish with freshly ground salt and pepper and serve immediately.

CRUMBED FISH WITH PICKLED CABBAGE & AIOLI WITH 2014 WAIPARA RIESLING

800g blue cod or haddock
½ cup flour
2 eggs, lightly beaten
1 cup breadcrumbs
3 Tbsp finely grated parmesan cheese
2 Tbsp finely chopped parsley
Salt & pepper
Oil for cooking

½ cup red wine vinegar
½ cup water
2 Tbsp sugar
2 tsp caraway seeds
½ tsp salt
¼ head red cabbage, sliced thinly
½ red onion sliced thinly
2 stalks celery, sliced diagonally
2 cloves garlic, crushed

¼ cup mayonnaise
¼ cup Greek yoghurt
Juice of 1 lemon
2 cloves garlic, crushed

1. Prepare salad by mixing together first five ingredients for the liquor. Add vegetables and let marinate for at least one hour.

2. Set up three bowls for crumbing the fish: flour, beaten egg and breadcrumbs mixed with parmesan, parsley and salt & pepper. Dip each piece of fish in the flour, then in the egg and then coat in the crumb mix.
3. Heat a little oil in a pan and cook fish on both sides until golden and cooked through.
4. Combine aioli ingredients and set aside.
5. Serve a pile of salad on each plate, topped with a piece of fish and a dollop of aioli.

KEY LIME PIES WITH DR KOHLS LATE HARVEST RIESLING

1 cup digestive crackers or graham crackers
2 Tbsp sugar
Pinch salt
3 Tbsp margarine

1 can condensed milk
Grated zest from 2 limes
3 egg yolks
Juice from 3-4 limes

Garnish – Greek yoghurt & slices of fresh limes

1. Prepare 4 glass jars for filling.
2. Process biscuits in a food processor until they are fine crumbs. Add sugar and salt and then melted margarine and combine. Split between jars.
3. Combine filling ingredients and mix well until mixture thickens slightly. Add to jars. Place jars on oven tray and bake in oven at 180 degrees Celcius or 350 degrees Fahrenheit for ten minutes.
4. Allow to cool and top with yoghurt and lime quarter. Serve.