

SCHRAMSBERG

RECIPE

GRILLED PRAWNS WITH JICAMA SALAD

Submitted by Steve Hua

PAIR WITH: BLANC DE BLANCS

INGREDIENTS

Juice of 1 lime
3 tsp. balsamic vinegar
2 tsp. extra virgin olive oil
2 tsp. light soy sauce
½ oz fresh ginger, grated
1 fresh red chili, seeded and finely chopped
½ oz shallot, finely chopped
½ oz lemon grass, chopped
½ oz butter
1 medium Jicama (10 oz) peeled and cut into
1" x 1/8" batons
1 small red bell pepper, julienne
½ oz purple basil, chiffonade
½ oz green onion, julienne
Salt and pepper to taste
1 oz dry shrimp, finely ground
1 oz dry roasted peanuts, coarsely chopped
6 large prawns, veined with heads & shells on
6 bamboo skewers, soaked in water one hour
2 cups Schramsberg Blanc de Blancs



PREPARATION

- Combine lime juice, balsamic vinegar, olive oil, soy sauce, ginger, red chili.
- Whisk together and rest for ½ hour.
- Insert skewer into prawns and grill until done.
- Cool to room temperature. Split in half lengthwise.
- Sauté shallot and lemon grass till light golden brown with 1/8 ounce butter.
- Deglaze with 2 cups Schramsberg Blanc de Blancs. Reduce to 1/3.
- Stir in remaining butter, whisk until smooth and put aside.
- Strain before serving.
- Toss Jicama and red bell pepper with reserved dressing, basil and green onion.
- Season with salt and pepper, taste and adjust.
- Toss with dry shrimp and peanuts.
- Pile Jicama in center of shallow pasta bowl with wide rim.
- Arrange prawns on Jicama pile.
- Spoon reduced sauce over prawns, drizzling sauce over head and bodies.