

Shrimp Noodles with Sesame Vinaigrette paired with Sauvignon Blanc paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Shrimp Noodles

16/20 shrimp, peeled and deveined
1/3 teaspoon ground ginger
1/3 teaspoon kosher salt

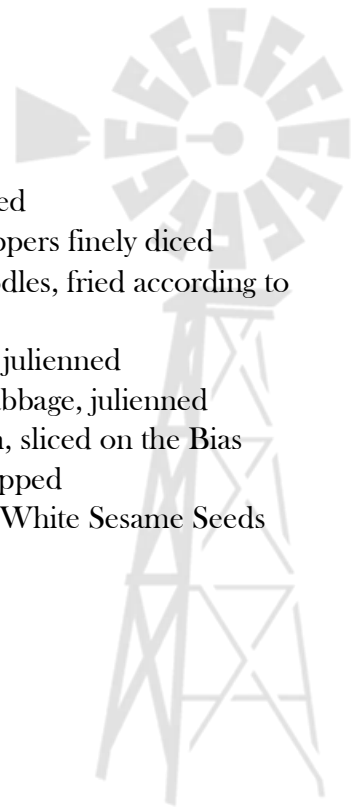
Sesame Vinaigrette

1/4 teaspoon Toasted Sesame oil
1/2 cup Tahini
1 Tablespoon Seasoned Rice Wine Vinegar
2 Tablespoons Mirin
3 Tablespoons Tamari
1/2 cup to 3/4 cup of water (depends on how thin you want vinaigrette)
1 clove garlic, minced
2 Tablespoons fresh ginger, minced
1 1/2 teaspoons sugar

SERVES: 4-6

Salad

1 small carrot, julienned
1 to 2 Red Fresno Peppers finely diced
1/3 box Thin Rice Noodles, fried according to package directions
1/4 English Cucumber, julienned
Optional 1/4 Purple Cabbage, julienned
1 bunch Green Onion, sliced on the Bias
1 bunch Cilantro, chopped
As needed Black and White Sesame Seeds



METHOD:

Shrimp Noodles

- Place shrimp, ginger and salt in food processor. Puree until smooth scraping down sides often.
- In a 1-gallon Ziploc bag sprayed lightly with vegetable spray place 9 ounces of pureed shrimp and smooth out evenly using a plastic spatula or plastic bench scraper.
- In a large pan (wide enough to hold 1 gallon Ziploc flat) heat water (enough to not let the bag touch the bottom) to just a simmer, place Ziploc in water and poach shrimp for 30 seconds then flip bag over and cook another 30-45 seconds longer. Immediately submerge in ice water keeping bag as flat as possible.
- Once chilled remove from bag and cut into roughly 6 equal rectangles. Roll the rectangles short ways and slice noodles as thin as possible.
- Store sliced noodles in a plastic container, buried in ice, in refrigerator until you are ready to plate.

Sesame Vinaigrette

- In a bowl whisk together everything but the sesame oil.
- While whisking continuously, slowly drizzle in the sesame oil.
- Continue whisking until the dressing becomes smooth and slightly thickened.
- Taste and adjust with salt, pepper, or a splash more vinegar if needed.

To Finish

Place noodles on desired plates and drizzle with dressing and garnish with salad ingredients. Avoid tossing noodles with dressing as they are very delicate. Serve immediately with a glass of chilled Sauvignon Blanc.