

Thai Poached Prawns with Coconut Avocado Purée paired with Davis Estates Sauvignon Blanc

INGREDIENTS:

Thai Poached Prawns

1 pound 16-20 count peeled and deveined Prawns with tails off
3 cups water
1 tablespoon Thai Yellow Curry Paste (Mae Ploy Brand)
1 Kaffir Lime leaves (optional)
1 lemon
2-inch piece of ginger peeled and sliced

SERVES: 4-6

Coconut Avocado Purée

½ cup coconut milk
1 teaspoon Sherry Vinegar
¼ bunch of cilantro leaves and stems
1 clove minced garlic
½ teaspoon salt
Juice from half a lime
2 teaspoon Thai yellow curry paste (Mae Ploy Brand)
2 Avocado, peeled and diced
¼ cup canola oil

Other ingredients for garnish

Watermelon Radish or other colorful radish
Roasted Macadamia Nuts
Black Sesame seeds
Red Fresno Chile
Red Leaf Butter Lettuce

METHOD:

Thai Poached Prawns

- Add water to a medium sauce pan. Squeeze the juice from lemon into the water; and drop the squeezed lemon halves to the water. Then add kaffir leaf, curry paste and ginger. Bring to a boil and let boil for 2 minutes.
- Prepare a medium bowl of ice water.
- Add the shrimp, cover, and remove from heat. Let stand covered off heat for 10 minutes.
- Drain shrimp into a colander, transfer shrimp to the ice water and allow to chill for about 5 minutes. Remove shrimp and slice to desired size.

Coconut Avocado Purée

- In a blender add coconut milk, sherry vinegar, cilantro, garlic, salt, lime juice, curry paste. Blend until smooth.
- Place diced avocado in a food processor and blend scraping down sides as needed.
- Slowly pour coconut milk mixture into avocado mixture and blend until smooth. Then with the processor running slowly add in oil.
- Place in a container and keep on ice to maintain color until ready to serve.

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To Finish

On a platter, spread a generous amount Coconut Avocado Purée, place your Thai Poached Prawns. Top with your desired garnish. Serve immediately with a chilled glass of Sauvignon Blanc.