

Poached Prawns with Coconut-Ginger Sauce, Persimmon and Cashews paired with Davis Estates Chardonnay

INGREDIENTS:

Coconut-Ginger Sauce

- 1 (13.5 oz) can coconut milk
- 2 teaspoons sesame oil
- 1 tablespoon tamari or soy sauce
- 2 tablespoons fresh lime juice
- ½ teaspoon salt (or to taste)
- 2 tablespoons fresh ginger, finely grated

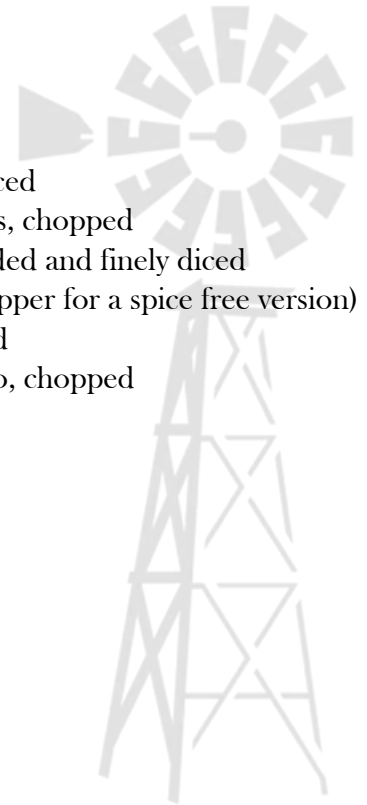
Poached Prawns

- 20 large raw prawns (about 1 lb total), peeled and deveined
- 4 cups water
- 1 tablespoon salt
- 1 slice fresh ginger
- 1 slice lime or a splash of lime juice

SERVES: 4

Garnish

- 1 ripe persimmon, diced
- ¼ cup toasted cashews, chopped
- 1 Fresno pepper, seeded and finely diced
(substitute red bell pepper for a spice free version)
- 1 scallion, thinly sliced
- ¼ bunch fresh cilantro, chopped



METHOD:

Coconut-Ginger Sauce

- In a small saucepan, combine all ingredients.
- Warm gently over low heat for about 3–4 minutes, whisking until smooth and aromatic.
- Remove from heat and let cool slightly. This can be served warm or chilled, depending on your preference.

Poached Prawns

- In a medium saucepan, bring the water, salt, ginger, and lime to a gentle simmer (not a rolling boil).
- Add the prawns and poach for 2–3 minutes, just until they turn pink and opaque.
- Remove immediately and place in an ice bath to stop cooking.
- Pat dry and dice into bite-sized pieces once cooled.

To Finish

In a small bowl combine coconut-ginger sauce (save some for extra drizzle), poached prawns, diced persimmon and gently toss to coat. Transfer to a chilled shallow bowl or coupe glass. Garnish with Fresno pepper, scallion, cilantro, and toasted cashews. Drizzle with a little extra coconut sauce.