

## SUGGESTED PAIRINGS

Jackson-Triggs Cuve  
Close Sparkling



This simple seafood appetizer offers surprising savoury flavours. The lively bubbles in the Jackson-Triggs Sparkling Cuve Close gives unique contrast to the soy stained prawn.

Serves 6

12 lrg Prawns (8-12 size), peeled & deveined  
2 Tbsp Grainy mustard  
2 Tbsp Soy sauce  
1/2 Lime, juiced  
1 Clove Garlic, thinly sliced  
1 Tbsp Cilantro, chopped  
1 Tbsp Thai (or Green) basil, chopped  
1 Tbsp Unsalted butter  
Salt & Pepper to Taste

Combine all ingredients together, let marinate for 10 minutes in fridge.  
Melt butter over medium heat in a sauté pan until bubbling.  
Add prawns and sauté until just cooked through, approximately 1 minute per side.  
Garnish with chopped cilantro and basil  
Serve warm or chilled.

Recipe by David Penny,  
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