

Potted Shrimps

Enjoy with Levantine Hill Katherine's Paddock Chardonnay
Serves 4-6

Chef's Notes

A simple seafood starter is the perfect way to start a special Sunday lunch. These potted shrimps pair well with the Katherine's Paddock Chardonnay because the buttery-ness is highlighted both by the shrimps and the wine. This recipe is best prepared the day before.

Ingredients

- 120g butter
- 1/8th tsp cayenne pepper
- 1/8th tsp grated nutmeg
- 400g cooked and peeled prawns or shrimps
- 1 ciabatta loaf
- 1 Tbsp extra virgin olive oil
- 1 lemon

Method:

1. The day before you want to eat this dish, melt the butter in a small saucepan over a low heat and add the cayenne pepper and nutmeg. Add the prawns or shrimps to the pan, stir to warm through, and season.
2. Using a large slotted spoon, remove the prawns and press them into your ramekins (or serving dish). Allow to cool, and then chill for 10-15 minutes or until set. Once set, pour the leftover butter in the saucepan over the prawns to cover (you may need to reheat to melt). Return to the fridge to set overnight.
3. Before serving, heat oven to 170c. Cut the ciabatta into thin slices, brush with olive oil and toast on a tray in the oven.

To Finish:

Arrange a serving board with the potted shrimps, ciabatta slices and lemon wedges. Enjoy with a glass of Katherine's Paddock Chardonnay.