

OLD ROAD WINE Co



Concentrated yet fresh, with mouth-filling white pear, quince and gooseberry, followed by aromatic almond blossom and a balanced, lingering finish. Bright, focused acidity.

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Ryan's Peri-Peri Prawns

Pair with Old Road Wine Co. Anemos Chenin Blanc

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INGREDIENTS:

1kg Tiger prawns
250ml Crème fraiche

For the peri-peri sauce:

2-5 Bird's eye chillies (quantity optional)
5 Garlic cloves, chopped
1 Tablespoon smoked paprika
1 Teaspoon cayenne pepper
1 Teaspoon sea salt
125ml Extra virgin olive oil
125ml White wine
Juice of 1 lemon

METHOD:

For best results, prepare this dish on an open fire which will add to a rich, smoky flavour. First clean and devein the prawns, taking care not to break the shells of remove the heads. Mix the peri-peri sauce ingredients and marinate the prawns in the sauce for at least 2 hours or overnight in the fridge.

In a hot pan over the coals, braai the prawns with marinade and crème fraiche for about 5 minutes until the prawns are cooked and the sauce begins to thicken. Serve with garlic bread.