



RECIPES & WINE PAIRING



SALT & PEPPER MUSHROOMS

Ingredients;

- 200g Wild Mushrooms
- ½ Diced Shallot
- 1 Spring Onion Chopped
- ¼ Red Chilli Chopped
- 1 Clove Minced Garlic
- 1 Tea Spoon of Salt & Pepper Mix

WINE PAIRING: JUSTIN 2012 ISOSCELES

FILET OF GROUPER WITH GINGER SPRING ONION PESTO

Ingredients;

- 1 Large Fillet of Grouper
- Pesto
- 1 Large Fillet of Grouper 100g Fresh Ginger
- ½ Teaspoon of Fresh Garlic
- 1 Teaspoon Salt
- Vegetable Stock Cube
- Sesame Oil
- 100ml Vegetable Oil
- Light Soya Sauce
- White Pepper Coriander Fresh Chilli

WINE PAIRING: JUSTIN 2018 ROSÉ





SALT & PEPPER MUSHROOMS

Process;

1. Heat Oil in wok
2. Place Wild Mushrooms in Oil and Fry off until Golden Brown in Colour – once cooked remove from wok and drain.
3. Enjoy a sip of JUSTIN 2012 ISOSCELES
4. In wok add in your shallots, Onions, chilli and fry until soft
5. Re-Add the mushrooms to the Wok to walk back through.
6. Finally Add in your Salt & Pepper Mix and cook through one last time
7. Serve with Fresh Spring Onion on Top to Garnish. Enjoy!

FILET OF GROUPER WITH GINGER SPRING ONION PESTO

Process;

1. Blitz Together Spring Onions, Ginger & Garlic in a Food Processor until the texture of course paste
2. Add into this mix your Salt, Crumbled Stock Cube & Sesame Oil
3. Heat up 100ml of Vegetable oil and then pour onto your mix – place to one side to cool
4. Enjoy a sip of JUSTIN 2018 ROSÉ
5. Score the skin side of your Grouper and place into a Bamboo Basket or equivalent Steamer
6. On Top of Fillet add One teaspoon of your Pesto and spread evenly over your Grouper Fillet
7. Steam your Fish for around 6 Minutes
8. Whilst Steaming add two tablespoons of light soy sauce with 2 tablespoons of water along with a dash of white pepper and finally a dash of sesame oil
9. To Finish season your fish with the soy sauce mix and garnish with Spring Onion, Coriander & Fresh Chilli. Enjoy!

