

L'Avenir Wine Estate

Chilli-cream Prawns



Ingredients

- ¼ white onion, diced
- 8 large tiger prawns, deshellled and de-veined
- 1 large clove of garlic, crushed
- ½ teaspoon peeled and finely grated fresh ginger
- 1 red birds-eye chilli
- 1 pinch of saffron
- ½ a glass of Chenin Blanc
- ½ cup of cream
- 6 pieces of mangetout

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Method

Sweat the onions until soft and translucent.
Add ginger, garlic and chilli.
Deglaze pan with wine and then add cream.
Add prawns and cooked till just right.
Add some mange tout for some colour.

Serve with some savoury rice, drizzle leftover cream sauce onto the prawns.

Wine pairing

L'Avenir Single Block Chenin Blanc