

SIRROMET



A FIVE STAR WINERY



FRESH SPANNER CRAB MEAT

with shredded duck and cuttlefish,
green papaya, peanuts and grilled
cuttlefish fillets.

Serves: 6 - 8 Preparation: 40 mins Cooking: 40 mins

You'll need

- 1 cup sliced roast duck
- 8 small cuttlefish fillets
- 200 gms spanner-crab meat

Salad Ingredients

- 1 cup finely grated green papaya
- 1 cup chopped green beans blanched
- 1 cup wombok finely sliced
- 1 cup bean shoots
- 1/3 cup roasted peanuts
- 1/2 cup Thai basil leaves
- 1/2 cup coriander leaves
- 1 tsp dried shrimp
- 3 spring onions sliced
- 1 tomato cut into strips
- 1 red chilli sliced

Wine match

2014 Vineyard Selection Pinot Gris

Recipe written and supplied by Andrew Mirosch – Executive Chef, Sirromet Wines

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Dressing Ingredients

3 tbs	vegetable oil
3 tbs	lime juice
3 tbs	fish sauce
3 tbs	palm or brown sugar
1/2 stsp	shrimp paste
1	green chilli finely sliced
Pinch	Salt and pepper

Method

1. Combine lime juice, vegetable oil and salt and pepper. Stand for 10 minutes.
2. Combine all salad ingredients. Set aside 1 tablespoon of peanuts for garnishing.
3. Whisk all remaining dressing ingredients. Add step 1 and toss through salad.
4. Add crab meat to the salad.
5. BBQ Cuttlefish and warm sliced duck.
6. Serve on salad and garnish with peanuts (set aside) and coriander.

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