



CREATION

Creating Wines of Distinction

Creation Chardonnay

Prosciutto wrapped Prawns with Corn puree, Waterblommetjies and Coconut foam

By chef Warwick Taylor

PRAWNS IN PROSCIUTTO

Ingredients

12 prawns

12 slices prosciutto

Method

1. Peel and devein the prawns, leaving the tail on.
2. Season with salt.
3. Wrap in the prosciutto and refrigerate until ready to cook.
4. To cook, gently fry in a pan over low heat until the prosciutto is crispy and the prawns are firm.

CORN PUREE

Ingredients

2 cob of corn

40g butter

20g finely chopped onions

½ vanilla pod

200 ml milk

40 ml cream

salt

Method

1. In a small saucepan, bring the milk, cleaned corn, onion and cream to the boil.
2. Season with salt.
3. Add the vanilla pod seeds and butter and allow to reduce.
4. Once the corn is cooked, remove from the heat.
5. Blend the mix and strain through a sieve.
6. Check seasoning and adjust if necessary.

WATERBLOMMETJIES

Ingredients

100 ml orange juice
1 lemon zest
50 g butter
50 ml sugar
80 g picked waterblommetjie buds

Method

1. Place all the ingredients in a saucepan and heat slowly.
2. Allow to simmer until waterblommetjies are soft.
3. Remove from heat and discard liquid.

COCONUT FOAM

Ingredients

500 ml shellfish stock
1 tin coconut milk
50 ml cream

Method

1. Reduce the shellfish stock by half.
2. Add the coconut milk and continue to reduce.
3. Add the cream.
4. Season to taste.

To foam for plating, use a hand blender.

Serves 4.