



## Grilled Prawns with Basil Aioli

### Cellar Door Recipe

Pairs with our 2016 Pinot Gris

#### Ingredients:

##### **Basil & Anchovy Aioli**

2 cups fresh basil  
2 cloves garlic, minced  
2 egg yolks  
2 anchovy fillets  
1 tablespoon fresh lemon juice  
½ teaspoon sea salt  
¾ cup olive oil

##### **Grilled Shrimp**

Raw peeled jumbo prawns  
1 garlic clove smashed  
2 tablespoons of olive oil  
Salt and pepper  
2 tablespoons fresh lime juice

**13<sup>th</sup> Street Winery**

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## **Directions**

### **Fresh Basil Aioli**

Place fresh basil, garlic, yolks & lemon juice in food processor. Blend together. Turn processor on and slowly pour in olive oil until thickens. Season with salt.

### **Grilled Shrimp**

Combine olive oil, salt and pepper, fresh lime juice and smashed garlic. Marinate for 20 min in fridge. Preheat grill to medium-high heat. Grill shrimp 2 to 3 minutes on each side or until done. Serve as an appetizer with aioli and enjoy with a glass of Pinot Gris.

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