

MARLBOROUGH
**OCEAN
VINE
HOP**
2017



Cuisine Marquee

**Brazilian Crab and Prawn Moqueca
with Banana Farofa**

For Moqueca:

- 1Tbsp Olive oil
- 500g Prawns (*whole, peeled & seasoned S/P*)
- 30ml Cachaça
- 1 Onion (*chopped*)
- 1 tsp crushed garlic
- 1 Red Capsicum (*seeded and diced*)
- 1 Green Capsicum (*seeded and diced*)
- 1 Yellow Capsicum (*seeded and diced*)
- 450g Crab meat
- 100ml fish stock
- 500m Coconut Cream
- 4Tbsp Dendê Oil
- 1 tsp (*or more if desired*) Malagueta Verde, Horopito, kawakawa, green Jalapeno and Wasabi Sauce
- Salt, pepper
- Fresh Coriander

For Banana Farofa:

- 100g Butter
- 50g Onion
- 850g Banana
- 900g smoked manioc flour
- 25g Parsley
- 25g Coriander
- Salt, pepper to season

1. Melt butter in a frying pan, add onions and Sauté. Add banana and cook, while mixing, until softened.
2. Add the smoked manioc flour, parsley and coriander. Cook until farofa is warm/hot. Season with salt and pepper and its ready to serve!

Would be interesting to present in the crab shell, it is unfortunate that they are difficult to obtain, however we could be creative and use anything from banana leaves or scallop shells.



Match with



WAIRAU RIVER WINES
FAMILY ESTATE SINCE 1978

Summer Riesling