



HOLLICK
COONAWARRA

ROBE CRAYFISH WITH SMOKED PAPRIKA & TOMATO DIPPING SAUCE



Ingredients:

Fresh cooked Robe Crayfish, sliced
3 egg yolks
1 tbsp Dijon mustard
Dash of white wine vinegar
Splash of Hollick Reserve Chardonnay
200ml vegetable oil
100ml South Australian extra virgin olive oil
½ tsp smoked paprika
3-4 tbsp tomato sauce
Salt to taste

Method:

Place the yolks, mustard, vinegar and Hollick Chardonnay into a food processor.
Whizz to combine, then slowly add the two oils.
Season with the smoked paprika, tomato sauce and salt.
Adjust consistency with Hollick Reserve Chardonnay.



*Share with Family, Friends and a bottle of
Hollick Reserve Chardonnay.*

