

ESTATE WINERY
RIVERVIEW
Cellars

Tasting Notes
and Pairing Suggestions



New Release!

2017 La Gatta



“La Gatta” meaning the cat in Italian represents the many cats that used to roam our 26 acre property. Cats would come by the dozen for years while we were Riverview Farms but came few and far between once we became Riverview Cellars in 2000. This crisp, refreshing, dry white is a blend of Vidal, Gewurztraminer and Riesling. This wine boasts flavours of passion fruit, floral and citrus.

Suggested Pairing: Thai Green Curry

Thai Green Curry

Ingredients:

Green Curry:

- 4 - 6 tbsp Thai Green Curry Paste
- 2 large garlic cloves , minced
- 2 tsp fresh ginger , finely grated
- 1 tbsp lemongrass paste
- 2 tbsp vegetable oil
- 1 cup (250ml) chicken or vegetable broth, low sodium
- 400 g/14oz coconut milk , full fat
- 1 - 3 tsp fish sauce *
- 1 - 3 tsp white sugar *
- 1/8 tsp salt *
- 6 kaffir lime leaves , torn in half
- 350 g/12 oz chicken thigh , skinless boneless, sliced
- 2 Japanese eggplants , , small, 1cm / 2/5" slices
- 1 1/2 cups snow peas , small, trimmed
- 16 Thai basil leaves
- Juice of 1/2 lime , to taste

Garnishes:

- Crispy fried Asian shallots , high recommended
- Thai basil or cilantro/coriander , recommended
- Green or red chillies slices , optional

Instructions

1. Heat oil in a heavy based skillet or pot over medium high heat.
2. Add curry paste (and garlic, ginger and lemongrass Extras, if using) and cook for 2 to 3 minutes until it mostly "dries out" - see video. *Don't breath in the fumes!!*
3. Add chicken broth and coconut milk, mix to dissolve paste.
4. **Curry in a jar seasonings:** Add 1 tsp fish sauce, 1 tsp sugar, no salt.
5. **Homemade curry paste seasonings:** Add 3 tsp fish sauce, 3 tsp sugar, 1/8 tsp salt.
6. Add kaffir lime leaves. Mix then bring to simmer.
7. Add chicken, stir then lower heat to medium so it's bubbling gently. Cook 7 minutes.
8. Add eggplants, cook 5 minutes until soft.
9. Taste sauce. Add fish sauce or salt for more saltiness, sugar for sweetness.
10. Add snow peas, cook 2 minutes until a bit softened, then stir through basil and lime juice. Sauce should have reduced but will still be a bit on the thin side, not thick - that's how it's should be. DO NOT keep simmering - sauce will darken.
11. Serve curry over jasmine rice with garnishes of choice.

