

INDIAN STYLE SHRIMP COCKTAIL

Serves: 4 people

Prep Time: 20 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles or at www.terracehilloliveco.com*

6 oz Plain yogurt
1 tsp Lime juice, fresh
½ tsp ***“Seafood Herb Blend” by Terrace Hill Pantry***
½ tsp Yellow curry powder
¼ tsp Sea salt & cracked, black pepper
2 pinches Ground coriander
1-2 White peaches
1 Avocado
8 oz Small shrimp, fresh



Directions

1. Open a bottle of ***Vina Robles 2009 Verdelho***, and pour yourself a glass!
2. In a small bowl, combine yogurt, lime juice, and all the seasonings. Mix well and set aside.
3. Cut peaches and avocado into small cubes, add to the sauce, and mix carefully.
4. Add shrimp and divide cocktail among four glasses (preferably martini glasses).
5. Enjoy this light and very refreshing appetizer with the rest of the ***Vina Robles 2009 Verdelho***.

Hints

- Garnish glasses with a few spinach or baby greens leaves.
- Serve with grilled flat bread or crispy French baguette.
- Substitute peach with nectarine or mango.

Nick de Luca's ***“Winemaker's Choice of the Month”*** for July 2011:

Vina Robles 2009 Verdelho

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a light, tasty and very refreshing appetizer. Delicious!