

## LA ZONA *prosecco*

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	crisp, straw-coloured
<b>NOSE</b>	citrus, melon, lemon, almonds and honey
<b>PALATE</b>	crisp and clean with delicate bubbles
<b>FOOD</b>	this wine pairs nicely with seafood – especially calamari and crabmeat; with enough character to complement most pasta dishes, cream sauces being ideal
<b>CELLARING</b>	drink well chilled & in good company
<b>ALC/VOL</b>	12.5%

### **GRILLED SEAFOOD SALAD - ANTIPASTI DI MARE**

500 g small calamari, cleaned  
500 g medium prawns, cleaned and deveined  
500 g scallops  
24 fresh mussels  
1/2 cup pitted black olives (Optional)

#### Dressing:

190 ml extra virgin olive oil  
1 clove garlic, crushed  
juice and 1 teaspoon of zest from 1 & 1/2 large lemons  
209 g chopped, fresh parsley  
dash red chilli flakes  
salt & pepper to taste

Heat the barbecue, and cook the seafood in batches, just until cooked through. Depending on how hot your barbecue is, this should only take a minute or two per side. For the mussels, simply place them on a barbecue grilling tray, place on the hot barbecue, close, and remove as soon as they open. Once cooked, cut the calamari into pieces, the prawns and scallops in half, while leaving the mussels in their shells. Place the seafood in a bowl, add the dressing ingredients, olives and mix well. Serve immediately still warm from the barbecue, or cover and let marinate in the dressing in the refrigerator overnight. Just before serving, adjust the seasonings. Serves 6.

*Chrismont*

