



## Prawn and Asparagus Salad

30 uncooked king prawns  
salt  
30 fat, green asparagus (need 12cm of the spears)  
2 shallots, finally chopped  
2 tbsp Cobram Estate Wahgunyah Red Wine Vinegar  
freshly ground black pepper  
5 tbsp Cobram Estate Extra Virgin Olive Oil  
2 tbsp finely sliced walnuts  
2 tomatoes, diced  
2 hard-boiled eggs, diced  
2 tbsp finely cut chives

Serves 6

### Wahgunyah Red Wine Vinegar



Cobram Estate Wahgunyah Red Wine Vinegar is a classic style vinegar that is rich in colour and flavour. Made from full-bodied red wine, carefully crafted and matured in old oak barrels. Sharp, yet mellow, it will give extra depth to your cooking and is a fantastic base for dressings and marinades.

Place prawns in a large volume of salted boiling water. Allow water to almost return to the boil then cook for 1 minute. Drain and plunge prawns briefly into cold water to stop the cooking. Drain prawns.

Boil asparagus for about 3 minutes or until just done. Plunge asparagus into cold water to stop the cooking, then drain.

Shell and devein prawns.

In a bowl, mix shallots with Cobram Estate Wahgunyah Red Wine Vinegar. Season with salt and pepper and mix in oil. Season prawns with a quarter of the dressing, and season asparagus with another quarter of the dressing.

In a bowl, mix walnuts, tomato, eggs, chives and remaining dressing.

Place 5 asparagus spears in the centre of each plate. Top each with 5 prawns, spoon some of the mixed salad over the prawns and serve.

Enjoy your meal,

Gabriel Gaté