



VIRTUAL FRIENDS OF
COOPER'S HAWK EVENT

..... featuring

Ernst Loosen

from the Dr. Loosen Wine Estate

Thursday
JULY 30
7pm CT

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DRLOOSEN**



COOPER'S HAWK™
WINERY & RESTAURANTS



Recipe for Southeast Asian Ceviche

OPTION TO PREPARE PRIOR TO EVENT

INGREDIENTS

8 oz shell-on 16/20 Mexican Brown or Pink Gulf Shrimp	1/2 tsp Kadoya Sesame Oil
8 oz bay scallops or sea scallops, cut in 1/8	2 tsp light brown sugar
1 stalk lemongrass, white part only, minced	1-2 Thai bird chilies, thinly sliced (to taste) or 1 red Fresno chili, seeds removed and diced small
2 kaffir lime leaves, minced	40 grams (1/2 small) red onion, thinly sliced
2 tsp ginger, minced (make sure to peel prior to mincing)	1/2 cup Persian cucumber, medium dice
1 small clove garlic, minced	1/4 cup cilantro leaves, rough chop
1 lime, microplaned plus 1/4 cup lime juice, fresh squeezed	1/4 cup Thai basil leaves, rough chop
2 Tbsp Three Crabs Fish Sauce	1-2 Tbsp mint, finely sliced
1/4 cup Chaokoh Coconut Milk	Kosher salt to taste
	White pepper, freshly ground

DIRECTIONS

1

Bring water to a boil with a steamer basket and lid. Steam shrimp, covered, for about 2-3 minutes until just barely cooked through, remove shrimp and then steam the whole scallops for about 2-3 minutes until they just turn opaque. Spread the shrimp and scallops large baking sheet and when they are cool to the touch, peel shrimp, cut in half, remove the vein if present, and cut in 1/2" pieces. If using Sea Scallops, cut the scallops in half lengthwise, then in quarters. If using bay scallops, leave whole. Place in refrigerator while you prepare the sauce.

2

In a large bowl, combine the lemongrass through chilies and stir until the sugar is dissolved. Add the seafood and stir well to coat. Add the onion, cucumber and herbs. Taste and depending on the salinity of the seafood, you may need a dash of kosher salt if needed. Cover and refrigerate for 1 hour, stirring a few times, until the seafood is tender, but still somewhat firm.

3

When ready to serve, stir to combine with sauce again and add a few grinds of white pepper over the top and a few extra drops of sesame oil. You can serve with some crackers or lettuce leaves for wrapping.

*Pair this recipe
with the*
**TROCKEN
RIESLING**



TROCKEN RIESLING

tasting notes



KIWI

HONEYDEW
MELON

GREEN
APPLE



HONEYSUCKLE

LIME



TASTING KIT INCLUDES:

Bombay Spiced Wine Chips

Smoked Paprika Cashews

Yuzu Lemongrass Beef Jerky

Sweet BBQ Pork Jerky



ABOUT *Dr. Loosen*

Dr. Loosen (pronounced LOH-zen), located in Germany's Mosel region, is the world's premier Riesling grower and our partner for this exclusive release. Proprietor Ernst Loosen, considered one of the most influential winemakers today, directs the cultivation of meticulous vineyards grown on iconic steep slopes.

Ernst Loosen is a legacy of German winemaking, born into the Dr. Loosen estate, which has been in his family for more than 200 years and is a member of the prestigious Verband Deutscher Prädikatsweingüter (VDP), Germany's association of the country's finest wineries.