



ROBERT YOUNG

E S T A T E W I N E R Y

Shrimp & Salmon Ceviche in a Cucumber Roll

Crisp cucumber and a modified take on an upscale Mexican staple works as the perfect summer appetizer for you and your guests. Perfectly paired with our light and citrusy Area 27 Chardonnay!

1 lb of Cooked Cocktail Shrimp
1/2 lb of Nova Lox
1 Roma Tomato (deseeded)
1 Cucumber
1 Avocado
1/2 Jalapeno (deseeded)
1/4 Red Onion
2 Limes
2 tbsp Extra Virgin Olive Oil
1 tbsp Mayonaise
Cilantro
Salt & Pepper



Using a mandoline, slice the cucumber lengthwise, rest slices in lukewarm water and set aside. Chop the unused ends of the cucumber and start your ceviche mix in a big bowl. Chop shrimp, lox, tomato, onion, jalapeno and add to cucumber. Drizzle with olive oil, juice of limes, and mayonaise and mix all ingredients lightly. Add chopped cilantro and salt & pepper to taste.

Remove cucumber slices from water bath and dry with a paper towel. Scoop a teaspoon of ceviche and place on cucumber slice. Roll into 1-1/2 inch rounds, stand on end and secure with a toothpick. Top with additional chopped cilantro if desired. Serve immediately.

Thank you for joining us for Oyster & Chardonnay Celebration!