

Cahills Kingaroy Ridge

Spicy Summer Recipes

Summer in Australia marks the beginning of the festive season. The next dinner party is just another weekend away and the home cook is always looking for ideas that are quick, easy and delicious.

This summer, leave the menu planning to us – so you can kick back, relax and enjoy a lazy evening with John Cahill's 2003 boutique vintages from Kingaroy Ridge.

Spicy Lamb Chops and Peach Salsa and Couscous *with Cahills Kingaroy Ridge Shiraz*

8	Lamb chops
2 tsp	Ground coriander
1 tsp	Sweet paprika
1 tsp	Ground cumin
1 tsp	Crushed chilli Paste
2 tsp	Fresh lime juice
pinch	Salt

Salsa

2	Large fresh peaches
1	Medium red salad onion
½	Continental cucumber (deseeded)
1	Red capsicum
1 cup	Fresh coriander sprigs

This dish takes very little preparation time. Combine the ground coriander, paprika, cumin, chilli, lime and salt. Rub over the lamb chops. Pan fry using a couple of tablespoons of olive oil until cooked to your liking (medium is best).

Meanwhile, finely dice the peach, red onion, cucumber, capsicum and tear coriander – then combine in a bowl and place aside in the refrigerator.

When the lamb chops are cooked, place on a bed of freshly cooked couscous (follow packets cooking instructions). Spoon on generous amounts of the healthy peach salsa and garnish with sprigs of fresh coriander.

Serves 4.

Toblerone Fondue and Tropical Fruit Dips *with Cahills Kingaroy Ridge Port*

150ml	Fresh Cream
400g	Toblerone (white, dark or milk)
40	Bite size pieces of tropical fruits (mango, pineapple or banana)

Warm cream in a saucepan and then gradually melt in pieces of Toblerone (off the heat). Place in an earthenware dish or fondue pot. Using skewers or toothpicks dip fruit in to fondue and indulge (making a mess is compulsory). Port can be added to the melted fondue or sipped as an accompaniment.

Serves 4.

Recipes by Chef Jason Ford