

Wine Pairing: Spicy Orange Shrimp Ceviche

This exotic and tropical shrimp dish with North African spices perfectly complements the *Esprit de Beaucastel Blanc*. The richness of the Roussanne stands up to the spice in the dish, and the savory aromatics highlight the wine's honey notes.

Serves 8 as an appetizer

Ingredients

1 pound large shrimp
1/2 cup ketchup
3/4 cup fresh orange juice
1/4 cup fresh lime juice
3 tablespoons fresh lemon juice
2 large garlic cloves, minced
1 jalapeño, seeded and thinly sliced
1/2 teaspoon dried oregano,
crumbled
1/2 teaspoon freshly ground pepper
Large pinch of ground cumin
Small pinch of ground cinnamon
Small pinch of ground cloves
Salt
Hot sauce
1 medium red onion, thinly sliced
1 medium tomato, seeded and cut
into 1/2-inch dice
1/2 cup chopped cilantro, plus leaves
for garnish
1 Belgian endive, spears separated

🍷 Fill a medium bowl with ice water. Bring a large saucepan of salted water to a boil. Add the shrimp and immediately remove the pan from the heat. Let the shrimp sit in the hot water for 2 minutes, then drain and cool in the ice water. Drain the shrimp, then peel and devein them; pat dry.

🍷 In a large bowl, whisk the ketchup with the orange juice. Add the lime and lemon juices, garlic, jalapeño, oregano, pepper, cumin, cinnamon and cloves and season generously with salt and hot sauce. Add the shrimp, red onion, tomato and chopped cilantro. Cover and refrigerate for at least 8 hours or overnight; stir once or twice.

🍷 Spoon the shrimp and sauce into martini glasses or onto small plates, garnish with endive spears and cilantro leaves and serve.

This recipe was adapted with permission from The Greatest Dishes: Around the World in 80 Recipes (HarperCollins), by Anya von Bremzen and appeared in the January 2004 issue of Food and Wine.