

MONTE DEL FRA' PAIRINGS: SOBA NOODLES AND CUSTOZA DOC

Soba Noodles with shrimps ad vegetable

The recipe for Soba Noodles with grilled Shrimps and vegetables is easy, tasty and super delicious! It's the perfect spring/summer meal. The wine we love for this fusion recipe? Custoza DOC [Monte del Frà](#)! An equally summery and refreshing wine that with its elegance and minerality combines wonderfully with Asian dishes.

DIFFICULTY: Easy

PREPARATION TIME: 40 min

DOSES FOR: 4 people

INGREDIENTS:

250 gr soba noodles
2 tablespoon olive oil
3 tablespoon soy sauce
2 tablespoon lime juice
1 pound uncooked medium shrimps, peeled and deveined
2 cloves garlic, finely chopped
½ cup leek, cut lengthwise in half
2 medium zucchini, halved and sliced into 1/4 -inch thick half-moons
1 medium red bell pepper, thinly sliced into 2-inch long pieces
2 cup baby-cut carrots, cut lengthwise in half
1 cup of bean sprout
1 tablespoon finely chopped ginger-root
½ cup of toasted almonds
2 tablespoon black sesame

PREPARATION:

Heat the olive oil in a large skillet set over medium heat. Add the garlic, leeks and ginger. After two minutes add zucchini, carrots, bean sprout and red bell pepper. Cook, stirring frequently, until crisp-tender for about 5 minutes.

In another pot, grill the shrimps. Stir well. Cover and cook for 5 – 7 minutes, or until the shrimp is just opaque. Do not over cook.

Meanwhile, cook the soba noodles according to the package directions. Once cooked, rinse with cool water.

Mix together in a wok vegetables and shrimps.

Place the soba noodles and the vegetable-shrimp mixture together in the wok. Add the lime juice.

On the stove, in the same wok, set over medium heat and add the soy sauce and toss well to combine.

Once the portions are divided, decorate with toasted almonds.

Enjoy it!

WINE PAIRING:

Custoza DOC is a white wine representative of [Monte del Frà winery](#), which takes its name from the village of production. A unique blend of Garganega, Trebbianello, Bianca Fernanda (Cortese) and Incrocio Manzoni. The fruity nose of this wine and its freshness match perfectly with Asian cuisine, enhancing the flavors and combining them perfectly. His easy and cool style makes him a loyal ally in the kitchen that can no longer be done without.