

Angry Crab Bisque
with Rosé soaked Sun-Dried Tomatoes
paired with our
Novitiate Pinot Noir Rosé

16 oz. fresh lump dungeness crab meat picked through
1 T. olive oil
1 C. each, chopped
 carrot
 celery with leaves
 onion
 fennel
 leek
1/2 C. shallot, chopped
1/4 C. garlic, finely chopped divided
2 T. lemon zest, finely grated, divided
2 T. fresh tarragon, chopped
3 tomatoes, chopped
1 T. sun-dried tomato paste
3 T. cognac
1 C. Novitiate Pinot Noir Rosé
2 T. lemon juice
1 t. Vietnamese fish sauce
1/4 C. clam juice
64 oz. seafood stock
1 T. fresh thyme, chopped
1 bay leaf
2 C. heavy cream
1/4 C. parsley, chopped

for bisque

In a heavy bottom stock pot, add 1 T. chili oil, and 1 T. olive oil and sauté carrot, celery, leeks, fennel, onion, 2 T. garlic, shallots, tarragon, and 1 T. lemon zest for 10 minutes, season with salt and pepper. Pour in the cognac and ignite. When the flame has subsided, deglaze with wine, and add the tomato paste, tomatoes, lemon juice, fish sauce, clam juice, and fish stock. Season with salt, pepper, thyme, and bay leaf and boil gently for 15 minutes.

In a small saucepan, reduce the cream by half over medium heat, watching to insure that the cream doesn't boil over. Add the reduced cream to the soup.

Puree the soup, in batches, using a food processor or hand held blender.

Sauté the crab in 1 T. chili oil. Add the remaining zest, garlic, and parsley, and sauté until heated through about 3-5 minutes.

Add crab to soup, taste for seasoning, and ladle into soup bowls.

Drain tomatoes, garnish soup with a dollop of goat cheese cream and rosé soaked tomatoes.

Pour a glass of our Novitiate Pinot Noir Rosé and enjoy!

For extra angry bisque, drizzle a few drops of chili oil over the bisque when garnishing.

for chili oil

1/2 c. olive oil
1 T. crushed red peppers
Bring oil and chilies to a boil, cover and steep for 10 minutes.
Strain oil, discard chilies.
Can be made one day in advance.

for goat cheese cream

1/2 c. heavy cream
4 oz. goat cheese
Reduce cream over medium heat until you have 1/4 cup,
turn heat to simmer, and stir in goat cheese until creamy. Set aside.
Can be made one day in advance.

for rosé soaked tomatoes

10 ready to eat, sun-dried tomatoes - not oil-packed,
sliced into thin strips
1 C. Novitiate Pinot Noir Rosé
Pour rosé over tomatoes and soak, set aside.

serves six

Recipe by Megan Reeves, megan@testarossa.com