



CLUB TESTAROSSA

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TESTAROSSA
WINERY
LOS GATOS CALIFORNIA

Dungeness Crab with Buerre Noisette Linguine Paired with our 2007 Diana's Chardonnay

November is the start of Dungeness Crab Season in California; this recipe allows the crab to be the star with just a hint of lemon in the back ground. If you don't have lemon verbena, substitute 1 Tablespoon of lemon zest.

1 leak, white and pale green parts only, sliced
1 shallot, sliced very thinly
3 T. garlic, minced
2 T. whole basil leaves
3 T. lemon verbena leaves
1 lb. Dungeness crab meat, picked through
1 stick of butter
2 t. cornstarch
½ c. crème fraiche
1 lb. linguine

Slowly brown the butter over medium high heat, stirring constantly to ensure even coloring. Turn off the heat as soon as the butter is blond/light brown. Add the herbs and cover it, letting it sit for 5 minutes. Strain the mixture, saving both the butter and the herbs separately. Mince the herbs and set them aside.

Mix 1 teaspoon of cornstarch with the sliced shallot. In the same skillet that you browned the butter, add 2 teaspoons of the reserved butter and sauté the shallot until golden. Set this aside.

Cook the pasta in boiling salted water until it is al dente. While the pasta is cooking, mix the remaining cornstarch with the leaks and garlic; sauté them with another 2 teaspoons of butter until lightly golden. Add the crab, remaining butter and herbs. Add the cooked pasta to the skillet and about ¼-1/2 cup of pasta water and the crème fraiche. Season with salt. Serve immediately.

Pour a glass of our 2007 Diana's Chardonnay and enjoy!

Recipe by Megan Thomas
Serves 4-6