

Wine Pairings

Chef Laurent Grangien of Paso Robles' *Bistro Laurent* contributed these terrific summer recipes to pair with Tablas Creek wines. Enjoy!

Crispy Crab Risotto with Tomato and Tarragon Coulis

Makes 6 appetizer-size portions

RISOTTO

Ingredients:

- 10 oz. Arborio rice
- 2 oz. onion, chopped
- 14 oz. fish stock
- 3 oz. dry white wine
- 1 lb. cooked Dungeness crab meat
- 3 oz. butter
- 2 tbsp. parmesan cheese
- salt and pepper to taste

- 🍴 Saute onion in butter over medium heat until golden brown.
- 🍴 Add rice and stir, making sure rice is coated in butter.
- 🍴 Add white wine and cook 2 or 3 minutes, until liquid is reduced by half
- 🍴 Add the fish stock and cook 15 minutes until there is no more liquid, stirring constantly.
- 🍴 Add crab meat, butter, parmesan cheese, salt and pepper.
- 🍴 Shape risotto into a disc about 1.5 inches thick
- 🍴 Refrigerate for 2 hours
- 🍴 Before serving, fry the risotto cake with butter, approximately 2-3 minutes per side, until crispy.
- 🍴 Serve on a bed of Tomato **COULIS**, and pair with the *Esprit de Beaucastel Blanc*.

COULIS

Ingredients

- 1 lb tomatoes, peeled and chopped
- 1 tbsp tomato paste
- 1 cup fish stock
- 2 oz. onion, chopped
- 1 bunch tarragon
- 2 oz. butter

- 🍴 Combine chopped tomatoes, tomato paste, and 14 oz. of the fish stock in a sauce pan and cook slowly for 1 hour.
- 🍴 Blend cooked mixture, strain, and add 3 oz. of butter.

Warm Goat Cheese and Potato Salad with Roasted Pinenuts

Serves 6

Ingredients

- 1 1/2 pounds potatoes
- 10 oz. goat cheese
- 1 bunch chives
- 3 oz. pinenuts
- 1/2 cup olive oil
- 1/4 cup vegetable oil
- 1/4 red wine vinegar
- 2 tbsp Dijon mustard

- 🍴 Cook the potatoes (with skins on) in water with a pinch of salt until they begin to soften (15 to 20 minutes).
- 🍴 In a salad bowl, combine mustard, vinegar, salt and pepper. Add oil slowly.
- 🍴 Peel and dice cooked potatoes.
- 🍴 Toss potatoes with chives and 3/4 of the dressing
- 🍴 Transfer dressed potatoes into an ovenproof dish, cover with goat cheese, and broil for 5 minutes.
- 🍴 Toast pinenuts in oven until browned, and scatter on top of potatoes before serving.
- 🍴 Toss remaining dressing with lettuce, and serve with potato salad.
- 🍴 Pair with Tablas Creek *Rose* or *Esprit de Beaucastel Blanc*.

*Bistro Laurent is located at
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