

CRAB RAVIOLI WITH BEURRE BLANC SAUCE

Something exquisite and delicious when paired with

Insight Single Vineyard Pinot Gris

Serves 4

INGREDIENTS

FOR THE RAVIOLI:

1 packet of wonton wrappers

FOR THE FILLING:

500g shredded, cooked crabmeat

1 tblspn minced fresh ginger

2 shallots, finely chopped

3 tblspn mayonnaise

2 cloves garlic, minced

Juice of half lemon

FOR THE SAUCE:

125ml white wine vinegar

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2 shallots, finely diced

Juice of half lemon

200g butter, diced

Chives for garnish.

METHOD

FOR THE FILLING:

- 1) Lightly sauté shallots, garlic & ginger. Add crab, stir till heated through. Put aside to cool. When cool, stir in mayonnaise & lemon.

FOR THE RAVIOLI:

- 1) Layout wonton wrappers, place heaped teaspoon of crab mixture on centre of each wrapper. With wet pastry brush, wipe each corner, one wrapper at a time. Fold wrapper in half, press wet edges of wrapper together. Brush corner and fold again. Bring a large pot of water to the boil and batch cook the ravioli, lowering into the water and removing after 1 minute with a slotted spoon.

FOR THE SAUCE:

- 1) Heat vinegar, wine, lemon & shallots in a small pan until liquid is reduced. Set aside.
- 2) Place stainless steel bowl over a pot with simmering water. Put in reduced liquid heating again until warm. Add butter slowly, whisking until butter turns creamy. Remove from heat but keep stirring (so doesn't split).
- 3) Heat ravioli in simmering water, drain, serve with Beurre Blanc sauce drizzled over top, together with chopped chives.

TASTING NOTE: INSIGHT Single Vineyard Pinot Gris

Wonderfully sensory. Look for the texture in the glass.

Aromas of sun-blush apricots, juicy peach, ripe quince and almonds.

Taste; oily, hazelnuts, figs and dried apricot. Hints of nectarine and spicy green tea.

Totally moreish.

