



Zola Crab Nage

A beautiful spicy crab hot pot, made with Hunt Country **Dry Riesling**, prepared by Chef Frank Morales of Zola restaurant of Washington, DC (www.zoladc.com) and served at a gala dinner on March 23, 2005 at **James Beard** house in Manhattan (www.jamesbeard.org). “Nages” (from “to swim” in French) are meat, fish or seafood dishes served in flavorful broth.

Recipe courtesy of Ralph Rosenberg, founder and owner of Zola.

Serves about 16

Crab

24 Blue crabs, smashed
¼ C. Grapeseed oil
1 lb Butter
1 Fennel bulb
2 Onions, chopped
4 Shallots
3 Garlic, smashed
4 C. Hunt Country **Dry Riesling**
¼ C. Tomato paste
1 Bay leaf
1 Thyme sprig
to cover Chicken stock

Garnish

1 oz Picked jumbo lump crab meat
1 t Pickled shallots
1 T Sautéed mushroom
1 t Crème fraiche
Chives, chopped

1. In a heavy gauged pot on medium to high heat, add grapeseed oil. When a light haze rises from the pan, add all the crab. Blue crab contains about 35% water, so you must cook until this liquid has evaporated.
2. Add the whole butter and allow the milk solids to fall. When the butter stops foaming, add the vegetables and cook until translucent.
3. Add the tomato paste and *pince* it (meaning “to cook out”, i.e. remove the raw tomato flavor by roasting until the color turns amber).
4. Deglaze with the **Dry Riesling**, scraping the *fond* (all the bits that stick to the bottom of the pan).
5. Add half water and chicken stock, and simmer for 20 minutes.
6. Add the bay leaf and thyme. Cook an additional 10 minutes and *rice* (a “ricer” is a kitchen implement used for smashing, sold at Crate & Barrel, etc.). Strain and add garnish.
7. Enjoy with a glass or two of Hunt Country **Dry Riesling**.