



COOK, DRINK, LEARN with Acquiesce Winery • 2 May 2021



## Spaghetti alla Seppia con Polpa di Granchio –Viognier

*12 ounces fresh squid ink pasta, or dried  
4 tablespoons olive oil, plus extra for drizzling  
1 large shallot, minced  
red pepper flakes, to taste*

*½ pound lump crab meat  
½ cup dry white wine, plus more as needed  
4 tablespoons freshly chopped parsley  
freshly ground black pepper*

Bring a large pot of water to a boil and salt liberally when boiling. If you are using fresh pasta, it will cook in about 2 minutes. If using dried, follow the instructions on the package.

Meanwhile, heat the olive oil in a large skillet over medium heat and cook the shallot with the red pepper flakes until the shallot is soft and clear. Do not brown. Add the crab and wine and cook gently, trying not to break up the crab pieces too much, until sauce has reduce and has a silky texture. Stir in the parsley, then remove from the heat until pasta is ready.

When pasta is cooked, reserve ½ cup cooking liquid and then add drained pasta to the skillet. Toss gently with the crab mixture, adding a few splashes of pasta water until the consistency is right for you. Season with freshly ground black pepper. Divide the spaghetti between three or four bowls, topping with the crab and drizzling with the sauce. Finish with a drizzle of your best olive oil. Serves 3-4.