

# CARBONARA AL MARE

PAIRED WITH 2021 BRUT ROSE SPARKLING

This coastal spin on carbonara trades heaviness for pure silk, letting sweet Dungeness crab and briny caviar take center stage. Finished with fennel fronds for a fresh anise lift, it's the kind of dish that feels luxurious yet effortless, perfect for lingering winter evenings at the table.

## Ingredients:

- 8 oz spaghetti or bucatini
- 2 large egg yolks
- 1 whole egg
- ½ cup finely grated Parmigiano Reggiano
- ¼ cup finely grated Pecorino Romano
- ½ cup reserved pasta water (more as needed)
- 1 cup fresh Dungeness crab meat (lump or claw)
- 1-2 tbsp unsalted butter
- ½ tsp lemon zest
- Freshly cracked black pepper
- Pinch of red pepper flakes (optional)
- 1-2 tbsp crème fraîche or a splash of heavy cream
- 1-2 tbsp caviar
- Fennel fronds, finely chopped, for garnish



# Directions:

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- 1.Prepare the carbonara base: In a bowl, whisk together egg yolks, whole egg, Parmigiano, Pecorino, generous black pepper, and crème fraîche or cream. The mixture should be looser than a classic carbonara—nearly pourable. If thick, whisk in 1-2 tablespoons warm water.
- 2.Cook the pasta: Boil pasta in lightly salted water until just shy of al dente. Reserve at least 1 cup of pasta water, then drain.
- 3.Build the base: Return pasta to a warm pot off the heat. Add butter, lemon zest, and a splash of hot pasta water. Toss and allow the pasta to cool slightly to prevent scrambling.
- 4.Create the sauce: Add the egg mixture, tossing continuously. Gradually add warm pasta water until the sauce is glossy, silky, and light enough to coat the noodles without clinging heavily. The sauce should gently pool at the bottom of the pan.
- 5.Fold in the crab: Gently fold in the crab so it warms through without breaking apart. Taste and adjust seasoning (salt lightly since caviar will add salinity.)
- 6.Finish with caviar: Plate the pasta. Add a spoonful of caviar on top of each serving.
- 7.Garnish: Scatter with chopped fennel fronds for freshness and a subtle anise lift. Crack a little more black pepper over the top.

*Enjoy!*