

The Chablis 1er Cru Les Vaillons, Domaine Long-Depaquit

Served on the herbed lobster and smoked salmon chestnut crespelle, balsamic dressed arugula

Served at a dinner held during the 2011 Beaune International Thriller Film Festival



INGREDIENTS

Crêpes:

250 g (2 cups) chestnut flour – 100 g (¾ cup) all purpose flour
4 eggs – 500 ml (2 cups) milk – 1 tablespoon neutral oil – salt

Filling:

500 g (1 lb) cooked lobster meat – 200g (½ lb) diced smoked salmon
100 g (¼ lb) leeks (white part only) – 500 ml (2 cups) milk – 35 g (¼ cup) flour – 200 ml (¾ cup) lobster broth (or lobster bisque)
20 g (½ cup) fresh tarragon, finely chopped – salt, pepper – 80 g (½ cup) butter – 6 sprigs tarragon and some diced tomato – 600 g (1¼ lbs) arugula

Vinaigrette:

1 tablespoon olive oil - 1 tablespoon balsamic vinegar

6 servings

Preparation time: 25 minutes

Cooking time: 30-40 minutes

- 1 Make the crêpe batter: combine the two types of flour. Make a well in the centre and add the eggs one by one. Gradually whisk in the oil, salt and enough milk to achieve the consistency of thin cream (that forms a ribbon when it drips off the spoon). Let the batter rest for at least one hour. Add a little water if it seems too thick.
- 2 Cut the white part of the leeks into pieces and blanch.
- 3 Prepare the sauce: make a roux with the flour and butter. Let cool. Bring the milk to the boil and pour gradually over the roux, stirring constantly, until well combined. Lower the heat and add the lobster broth, stirring constantly.
- 4 Add the lobster, diced smoked salmon, leeks and chopped tarragon. Season with salt and pepper. Set aside.
- 5 Make 12 thin crêpes in an oiled crêpe pan or frying pan.
- 6 Divide the lobster mixture between the 12 crêpes and roll each one up tightly.
- 7 Arrange the *crespelle* in a buttered ovenproof pan. Cover with aluminum foil and bake at 200°C (400°F) for approximately ten minutes to heat through.
- 8 Make a bias cut in the middle of each crespelle and arrange those 2 parts and garnish with the springs of tarragon and diced tomato. Serve with a salad of arugula dressed with balsamic vinaigrette.



CHABLIS LES VAILLONS 1er Cru

Domaine Long-Depaquit

This Premier Cru features attractive and very luminous pale yellow colour. Very precise floral notes on the nose followed by subtle notes of oak and fresh fruit. Good structure on the palate. This wine is tangy, well-balanced and already showing the lovely fullness one would expect from a Premier Cru. A combination of linden blossom and almond give way to a long, rounded finish.

Serve at between 11° and 13°C