

FEBRUARY



RECIPES

2025 Roussanne
PAIRED WITH
Pappadeaux Seafood Fondue

INGREDIENTS

- 1 Cup Heavy Cream
- 1/2 Lb. Gruyère Cheese, Grated
- 1/2 Lb. Sharp White Cheddar Cheese, Grated
- 1 Tbsp. Cornstarch
- 1 Garlic Clove, Minced
- 1/2 Lb. Cooked Shrimp, Peeled and Deveined
- 1/2 Lb. Crab Meat, Preferably Lump
- 1/4 Cup ANC Roussanne
- 1 tsp. Paprika
- Salt and Black Pepper to Taste
- Fresh Parsley, Chopped for Garnish

DIRECTIONS

STEP 1:

Prepare the Cheeses: In a bowl, toss the grated Gruyère and cheddar with cornstarch. This prevents the cheese from clumping.

STEP 2:

Garlic Infused Cream: In your fondue pot, gently heat the heavy cream with the minced garlic until it begins to simmer.

STEP 3:

Melt the Cheese: Gradually add the cheese mixture to the pot, stirring continuously until the cheese is completely melted and the mixture is smooth.

STEP 4:

Add the Seafood: Stir in the cooked shrimp and crab meat, mixing gently to avoid breaking the seafood.

STEP 5:

Flavor with Wine and Lemon: Pour in the white wine and lemon juice, and stir until everything is heated through.

STEP 6: Sprinkle paprika, salt, and pepper to taste, adjusting according to your preference.

STEP 7: Garnish and Serve: Transfer the fondue to a serving dish if not using a fondue pot directly. Garnish with chopped parsley.

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