



DUNGENESS CRAB  
SALAD *with*  
TART APPLE  
& TOASTED CIABATTA

Trefethen

# DUNGENESS CRAB SALAD *with* TART APPLE & TOASTED CIABATTA



## INGREDIENTS

1 ciabatta loaf  
4 oz melted butter  
1 lb Dungeness crab, freshly picked  
1 Granny Smith apple, peeled, cored, diced small  
1 medium Meyer lemon, zested & juiced  
2 Tbsp crème fraîche  
1/2 Tbsp fresh parsley, chopped  
salt and pepper

## PROCEDURE

1. Preheat oven to 350F.
2. Cut bread into 1-inch thick slices and brush both sides with melted butter. Toast in oven for 4 minutes, then rotate pan and toast for another 4 minutes. Take care that bread does not burn. Set aside.
3. Drain the crab of any liquid. Combine drained crab with all other ingredients in a bowl large enough to hold everything. Gently fold to mix, taking care not to break up the crab too much. Adjust seasoning with salt and more lemon if desired. NOTE: The longer the salad sits, the more liquid it will drop. If preparing ahead of time, be sure to lift your crab salad off the liquid before you serve.
4. On your favorite plate, top toasted crusty ciabatta with crab salad and enjoy!

## TREFETHEN WINE PAIRING

**Dry Riesling:** *Aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. This bright, luscious wine evolves on the palate with flavors of stonefruit and Honeycrisp apple. The beautiful acidity and minerality provide an invigorating finish.*