

# KING CRAB & ASPARAGUS, BEURRE BLANC



## INGREDIENTS

- 2 lb Alaskan King Crab
- 4T salted butter
- 2 bunches large asparagus
- 2T shallots, finely chopped
- 2 garlic cloves, crushed
- 2 cup white wine
- 1t chopped chives
- 2T extra virgin olive oil

## Method:

1. Fill a large pot with water and bring to a boil
1. Blanche crab for 3-4 minutes; remove from the pot and set aside
1. Blanche asparagus in the same pot for 4-5 minutes; remove
1. Heat olive oil in a large saute pan
1. Add shallots and garlic; cook on medium heat for 2-3 minutes then season with salt and pepper
1. Add asparagus, rolling the asparagus in the pan to coat with olive oil and shallots
1. Remove asparagus from the pan and place onto a large plate
1. Deglaze remaining mixture in pan with white wine and cook until mixture is reduced by  $\frac{1}{2}$
1. Lower the heat to low, while vigorously whisking in the cold butter, then remove Beurre Blanc sauce from heat
1. Cut the Alaskan King Crabs legs in half and serve open faced on top of the asparagus
1. Finish plating with Beurre Blanc sauce and some freshly cut herbs



Carmine DiGiovanni





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