



Crab Avocado Summer Roll

Far Niente Estate Bottled Chardonnay, Napa Valley

by Executive Chef Sarah Walz

Chef's Note: I love how this easy-to-make appetizer marries the clean, salty flavors of crab with aromatic citrus and creamy avocado as well as how it brings out the bright citrus blossom and fruit notes in our Far Niente Chardonnay. Rice paper can be very delicate, and it's easy to rip or dry out. We recommend keeping an extra package on hand if this is your first time working with it!

Ingredients

- ½ pound lump Dungeness crab meat
(cleaned and cooked)
- 8 spring rice paper wrappers,
6 ½-inch round
(We use Three Ladies Brand
Rice Paper at the winery)
- 2 cups butter lettuce (1 head)
 - 1–2 whole avocados,
cut into ½-inch slices
- 8 mint leaves, torn in half
- 3 tablespoons cilantro leaves, picked
- 8 Thai basil leaves, torn in half
- 1 lemon, zested with a micro planer
- 2 teaspoons lemon juice
- 1 tablespoon mayo

METHOD

Scoop cooked Dungeness crab meat into a bowl. Add a tablespoon of mayo, followed by the zest and the lemon juice. Stir until combined.

Fill a pie pan—or a flat-bottomed bowl—with water. Working with one rice paper wrapper at a time, submerge the wrapper for about 30 seconds, allowing it to absorb water. As soon as it softens slightly and becomes pliable, remove the wrapper, shake off excess water and lay it flat on your working surface.

Place a few pieces of butter lettuce across the center of the wrapper, followed by the mint leaves, Thai basil, a slice of avocado and generous spoonful of your crab blend. Working with the edge closest to you, pull the wrapper up and over the crab filling. Roll about one inch, then fold the left and right sides of the wrapper towards the middle and finish rolling the rest of the way. Store on a tray or plate with a damp paper towel both beneath and on top of the roll.

Once you have finished the last roll, you can cover the rolls and towels with plastic wrap and refrigerate for up to two hours. When you're ready to serve your guests, place a crab roll on a cutting board. Dip the tip of a sharp knife into a glass of water, allowing the water to roll down the length of the knife. Slice gently, with light pressure, as you want to keep the beautiful cylindrical shape and colorful center intact. Rather than pressing hard, use the weight and sharpness of the knife to make clean cuts. Arrange on a platter, pour several glasses of Far Niente Chardonnay and serve your friends.

Want to try these elegant crab rolls here at the winery? [Reserve your spot on our Chefs' Tasting experience](#), and discover how these and other decadent small bites pair with wines from our Far Niente Family of Wineries.

Serves 4