

CRAB MEAT SALAD WITH PEAR & MINT

Serves: 4 people

Prep Time: 25 min.

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles*

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| 1 tsp | Lemon zest |
| 2 tbsp | Lemon juice, fresh |
| 5 tbsp | <i>Olive oil “A Touch of Citrus”</i> |
| ¼ tsp | Sea salt & cracked, black pepper |
| 2 | Ripe Anjou pears |
| 4 tbsp | Mint, roughly chopped |
| 10 oz | Dungeness crab meat |



Directions

1. Open a bottle of ***Vina Robles 2009 Sauvignon Blanc***, and pour yourself a glass!
2. In a small bowl, combine lemon zest, lemon juice and ***Olive oil “A Touch of Citrus”***. Season to taste, set citrus-vinaigrette aside.
3. Cut Anjou pears into small cubes, add chopped mint and mix carefully.
4. Divide pear-mint mix among four plates.
5. Arrange Dungeness crab meat on pear bed and drizzle with the citrus-vinaigrette.
6. Enjoy this light and very refreshing appetizer with the rest of the ***Vina Robles 2009 Sauvignon Blanc***.

Hints

- Serve with grilled flat bread or crispy French baguette.
- Use orange zest and juice instead of lemon.
- Substitute pears with Hass avocados.

Matthias Gubler’s “**Winemaker’s Choice of the Month**” for March 2011:

Vina Robles 2009 Sauvignon Blanc

Inspired recipe creation by our **Swiss Chef, Martin Columberg**:
a light, tasty and very refreshing appetizer. Delicious!