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Crab Bucatini

This recipe is based on Rose Grey and Ruth Rogers' River Café Cookbook. It's a favourite of mine especially when we get crab from the crab cellar in Port Isaac in Cornwall.

- 1 large male crab approx 1.5kg
- 1 fresh red chilli approx 75mm long, finely chopped
- handful of fresh flat leaved parsley
- juice 1 large or 2 small Amalfi lemons
- 1 large clove garlic, crushed
- 75 ml best olive oil
- 3 handfuls dried bucatini, preferably non egg variety
- Trapani salt and fresh pepper
- pinch of red peppercorns

Boil crab for 20 mins, remove and leave to cool.

Separate the brown and white meat with the juices and mix together. Dice the chilli, snip the parsley into chiffonade, crush garlic and squeeze the lemon juice into the crab, then mix together with a good glass of olive oil so that the sauce is quite liquid. Season well.

Cook bucatini until al dente, drain into a pan, then stir in the crab sauce and then plate up. Garnish with another snip of parsley, a screw of pepper and red peppercorns.

Serve with a good bottle of white wine like Lugana, Orvieto or a nice IGT white like Casada Inzolia from Sicilia.

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