



CRAB TAGLIATELLE

This pasta dish feels luxurious without being fussy, rewarding a little effort with big, bold flavours. Silky ribbons of handmade noodles soak up a garlicky, wine kissed crab sauce, while heaps of fresh herbs keep everything light and fragrant. It's rich yet delicate and perfect for a date night or a slow Sunday cook.

Prep time 60 minutes | Cook time 15 minutes | Serves 2-3

For the pasta dough:

200g pasta and pizza flour (we used Doves Farm)
2 Burford Brown eggs

For the crab:

4 cloves of garlic, very thinly sliced
½ to 1 red chilli, very thinly sliced
50g brown crab meat
100ml white wine

25g cold, unsalted butter, cut into small pieces
100g white crab meat
20g dill, chopped
25g flat-leaf parsley, finely chopped
20g tarragon, chopped
3 tablespoons olive oil
Sea salt
Pepper

For the pasta, pile the flour on a clean work surface and use a glass to make a well in the centre. Crack the eggs into the well and beat with a fork before gradually adding the flour until the dough comes together, kneading until all the dry bits are incorporated and you have a smooth dough. Cover with a bowl and let rest for 30 minutes or wrap tightly with cling film, then refrigerate for up to 12 hours or freeze for up to a month.

Cut the dough into quarters and keep all but one piece of dough covered. Roll your pasta, starting from the centre and moving away from you. Lift the pasta to prevent it from sticking each time until you have a long, thin sheet that you can see your hand through. Trim the edges, lightly dust with flour and let it rest for 15 minutes.

Fold the pasta from each end until there is about 5cm of unrolled space in the centre of the dough, dusting very lightly with flour to prevent it sticking.

Use a sharp knife to cut the pasta into noodles, then unravel all of the noodles. If not using immediately, shape into a loose nest, place on a floured tray and cover with a clean towel.

In a large frying pan, heat a good glug of olive oil over medium heat. Add the sliced garlic and chilli and cook gently, stirring until the garlic is slightly golden. Add the brown crab meat, stirring to coat, then add the white wine and let it simmer for 1–2 minutes.

Meanwhile, drop the pasta into a large pot of salted boiling water and cook for 2–3 minutes. Use tongs to transfer the pasta to the frying pan with the crab, adding extra butter and splashes of the pasta cooking water to make a sauce. Add the white crab meat, herbs and season with plenty of black pepper. Toss to combine.

Divide between bowls, grate a cured egg yolk over the top and serve.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

