

## SHRIMP VELOUTÉ WITH SAFFRON

24 MEDIUM SHRIMP, HEADS ON  
1 LEEK  
1 SMALL FENNEL BULB  
4 CLOVES OF GARLIC  
1 SPRIG OF FRESH THYME  
2 BAY LEAVES  
8 PARSLEY STEMS  
WHITE WINE  
WATER OR CHICKEN STOCK\* (SUBSTITUTE CHICKEN STOCK FOR WATER  
IF YOU'RE ONLY USING SHRIMP SHELLS; NOT HEADS AND SHELLS.)  
POWDERED SAFFRON OR SAFFRON THREADS GROUND FRESH  
1 ½ CUPS OF ORZO OR ANY SMALL PASTA SHAPE  
FRESH TARRAGON OR CHERVIL  
FRESH CHIVES

CLEAN THE SHRIMP, SLICING LENGTHWISE IN HALF. RESERVE SHELLS AND HEADS.

TRIM OFF ROOT END AND DARK GREEN LEAVES FROM ONE LEEK. SPLIT LENGTHWISE AND WASH OFF GRIT UNDER RUNNING WATER. DRAIN AND CHOP ROUGHLY.

TRIM AND PEEL FENNEL BULB. CHOP ROUGHLY.

IN A LARGE SAUCEPAN, HEAT UP A FEW TBSPS OF GRAPSEED OIL. DUMP IN THE SHELLS AND HEADS. STIR AROUND WITH A WOODEN SPOON TILL THEY'VE TURNED PINK.

LOWER HEAT. ADD 2 TBSPS OF BUTTER, LEEKS, FENNEL, 4 UNPEELED CLOVES OF GARLIC, THYME, PARSLEY STEMS, AND BAY LEAVES. STIR TOGETHER. COVER AND SWEAT FOR A FEW MINUTE ON A LOW FLAME, SO THE LEEKS SOFTEN BUT DO NOT BROWN.

POUR IN 1 CUP OF WHITE WINE. BRING TO A BOIL FOR JUST A MINUTE, LOWER TO A SIMMER AND COOK OFF HALF THE WINE.

ADD 3 CUPS OF WATER OR LIGHT CHICKEN STOCK. BRING TO A BOIL, REDUCE TO A SIMMER. SIMMER FOR 30 MINUTES. REMOVE FROM HEAT AND POUR INTO A BOWL TO COOL. RINSE OUT SAUCEPAN.

REMOVE BAY LEAVES, FENNEL AND GARLIC. ROUGHLY PUREE HEADS, SHELLS AND VEGETABLES IN A FOOD PROCESSOR. SET A STRAINER OVER THE SAUCEPAN AND STRAIN THE STOCK BACK INTO IT, PRESSING DOWN WITH A RUBBER SPATULA TO EXTRACT AS MUCH FLAVOR AS POSSIBLE.

RETURN STRAINED SAUCE TO THE BURNER AND REDUCE TO AROUND 2 CUPS. SALT TO TASTE. ADD A PINCH OF SAFFRON TO THE STOCK.

BRING A POT OF SALTED WATER TO A BOIL.

MEANWHILE, MELT 3 TBSPS OF BUTTER IN A MEDIUM SAUCEPAN. ALLOW THE BUTTER TO FOAM. WHEN THE FOAM SUBSIDES, ADD 2 TBSPS OF FLOUR. STIR QUICKLY WITH A WIRE WISK OVER MEDIUM HEAT TO MAKE A ROUX. WHEN THE ROUX IS SMOOTH AND JUST STARTING TO COLOR, REMOVE FROM THE HEAT AND POUR IN ALL THE STOCK. BEAT VIGOROUSLY WITH THE WISK. RETURN TO THE HEAT AND SIMMER FOR A MINUTE OR TWO, STIRRING WITH A WOODEN SPOON. REMOVE FROM THE HEAT AND DOT WITH BUTTER TO PREVENT A SKIM FROM FORMING ON TOP.

ADD THE PASTA TO THE POT AND COOK AS DIRECTED, PROBABLY AROUND 8 MINUTES.

WHEN THE PASTA IS NEARLY DONE, HEAT 4 TBSPS OF BUTTER AND A SPLASH OF OIL IN A LARGE SAUTE PAN. ADD THE SHRIMP AND COOK ON A MEDIUM FLAME FOR ABOUT 5 MINUTES OR UNTIL THEY ARE BARELY PINK AND COOKED THROUGH. FOLD SHRIMP INTO THE SAUCE.

DRAIN PASTA IN A COLANDER. RETURN TO THE POT AND STIR WITH 2 TBSPS OF BUTTER AND A HANDFUL OF CHOPPED CHIVES. SALT TO TASTE.

SPOON PASTA ONTO A WARM SERVING PLATTER OR PASTA BOWL, LEAVING A HOLLOW IN THE CENTER FOR THE SHRIMP. SPOON SHRIMP ONTO THE PLATTER. GARNISH WITH FRESHLY CHOPPED TARRAGON.

SERVES 4-6

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS
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THE PICK IS THE 2010 CLOS CIBONNE ROSÉ OF TIBOUREN FROM PROVENCE. IT'S NOT YOUR TYPICAL ROSÉ. THE GRAPE, TIBOUREN, IS TYPICALLY USED FOR BLENDING - BUT HERE IT'S ON ITS OWN. AND THE WINE SEES A SLIGHT AMOUNT OF EXTENDED CONTACT WITH THE SKINS AND SOME INTENTIONAL, VERY SUBTLE OXIDATION.

I HAD THIS EARLIER IN THE WEEK AT RICH TABLE, IN SAN FRANCISCO, AND IT PAIRED BEAUTIFULLY WITH THEIR DISH OF "SARDINE CHIPS" AS WELL AS A

PASTA WITH SEAWEED. THE WINE HAS ALMOST OCEAN-LIKE AROMATICS. IT'S NOT A FRUITY ROSÉ, NOR IS IT A ROSÉ MASQUERADING AS SAUVIGNON BLANC, AS MORE AND MORE SEEM TO BE. IT'S ITS OWN THING, WITH REALLY BEAUTIFUL SALINE NOTES, BODY AND DEPTH. I THINK IT WOULD BE PERFECT WITH THE DISH. I'M GUESSING IT'S IN THE \$25 ZONE, PRICE WISE.