

Created by: Debra C. Argen

## Lattenberg Rauschling 2005

**Domaine Zweifel** puts over 500 years of expertise into their wine, and their **Lattenberg Rauschling 2005** is a good example of the Zweifel family's pride in winemaking.

Although I was very familiar with Switzerland as a wine producing country, I never really thought about the Kanton of Zurich as being a wine-producing area. I had been to Zurich on many occasions, but it was not until I was there in October 2006 and visited Domaine Zweifel located a short distance from the city center, that I really appreciated that there is more to Zurich than just great shopping and high finance.



Visiting the Domaine Zweifel vineyard and speaking with Master Vintner, Urs Zweifel, I learned that Zurich is actually the largest wine-producing area in eastern Switzerland, and is the sixth most important wine area in Switzerland. It proved very interesting to take a quick trip to Zurich-Höngg and discover Domaine Zweifel.

After visiting the Domaine Zweifel vineyards, touring the wine cellar, and sampling their various wines, I decided that I wanted to share the Lattenberg Rauschling 2005 with Luxury Experience Magazine readers.

Wine notes: The Lattenberg Rauschling 2005 is a classic style wine with an aromatic bouquet of fresh apple and pear on the nose, crisp, with pears, green apple, grapefruit, and even a slight hint of melon on the palate, with an elegant balance of acidity.

The Lattenberg Rauschling 2005 is delicious served as an aperitif, or paired to complement chicken or seafood recipes. Feeling in the mood for decidedly Swiss cuisine, I paired the Lattenberg Rauschling 2005 with Coquilles St. Jacques Crêpes served with sautéed broccoli rabe and garlic.

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### **Coquilles St. Jacques Crêpes**

#### **Basic Crêpe Recipe**

Makes 8 crêpes

#### Ingredients:

227

grams (1 cup)

Cake flour

0.25

liters (1 Cup)

Milk

1

Egg

2

Tablespoons

Vegetable oil

Salt and white pepper

In a blender, blend all ingredients until smooth. Let the mixture rest for 10 minutes before making the crêpes using a crêpe-maker or small skillet. Cook crêpes until lightly golden. Let cool and then fill.

#### **Coquilles St. Jacques Crêpes Filling**

#### Ingredients:

280

Grams (10 grams)

Scallops

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2

Tablespoons

Lattenberg Rauschling 2005

1

Tablespoon

Freshly squeezed lime juice

100

Grams (4 ounces)

Mushrooms, sliced

1

Clove

Garlic, minced

1

Tablespoon

Butter

1

Tablespoon

Lattenberg Rauschling 2005

Salt and pepper

0.35

Liter (1.5 cups)

Light cream

1

Tablespoon

Butter

2

Teaspoons

Flour

80

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Grams (3 ounces)

Emmental Swiss cheese, grated

125

Grams (4 ounces)

Artichoke bottoms (cooked), and sliced

1

Tablespoon

Butter

2

Tablespoons

Bread crumbs

Fresh parsley, chopped

Marinate the scallops in a bowl with the wine and fresh lime juice, while you make the crêpes, and then strain the scallops and discard the liquid.

In a sauté pan, melt 1 tablespoon butter, add the mushrooms and minced garlic, salt and pepper, and cook until the mushrooms start to wilt. Add 1 tablespoon wine and cook 1 minute to bring out the mushroom juice. Remove mushrooms with slotted spoon to dish and set aside. Add the scallops to the sauté pan with the mushroom liquid. Cook the scallops for 2-3 minutes and remove with a slotted spoon to a dish.

Add the light cream to the sauté pan with the scallop and mushroom liquid.

In another sauté pan, create a roux by melting 1 tablespoon of butter, add 2 teaspoons of flour, blend, and cook until the flour turns golden. Remove from heat.

Bring the light cream to a simmer, and then add a small amount of cream at a time to the roux and blend until smooth. Add the Emmental cheese to the cream mixture and stir until the cheese melts. Add the artichoke bottoms, and cook until mixture begins to thicken. Add the mushrooms and scallops and remove from the heat.

Divide the scallop mixture between 8 crêpes, and roll up. Reserve the extra sauce to serve with the crêpes.

Place crêpes on a parchment covered baking dish and cover with foil. Bake in a preheated 400° F (205° C) oven for 20 minutes. Meanwhile, melt the butter, add the breadcrumbs, and sauté the breadcrumbs until golden. Remove from heat.

Presentation: Place 2 crêpes on each plate, top with some of the reserved sauce, (heat the sauce before serving on the crêpes), sprinkle with the breadcrumbs and chopped parsley, and serve with sautéed crisp-tender broccoli rabe. As they say in Swiss-German, En gueta! (Bon Appetit!)

Winery:

Domaine Zweifel, Eigenbau der Zweifel & Co. AG

Location:

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Zurich-Höngg, Switzerland

Wine:

Lattenberg Räuschling 2005

Type:

White wine

Grapes:

Räuschling

Alcohol:

11.5%

Serving Temperature:

9-12° C, 48-54° F

For information on the wine or visiting Domaine Zweifel on your next trip to Zurich, please contact them at:

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