

# COOL CLIMATE CHARDONNAY CONNECTION

The global wine celebration that simply can't be stopped.

July 17-19, 2020 | [coolchardonnay.org](https://coolchardonnay.org) | #i4CAtHome

## Signature Lobster Linguini – Chef Jason Parsons

*Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce*

### Ingredients

Serves 4

1 tbsp butter

½ cup chopped smoked bacon

¼ cup sliced shallots

¼ cup Peller Chardonnay

½ cup 35% cream

4 cups fresh black truffle linguini (can sub any pasta)

1 cup rough chopped lobster meat, poached in Icewine

¼ cup fresh basil leaves

½ cup shaved Handeck Cheese (can sub parmesan)

Salt and pepper

Dash of truffle oil or truffle slices

### Method

- Melt the butter in a saute pan over medium to high heat.
- Add the bacon and shallots, saute for 2 minutes.
- Add the Chardonnay and reduce by half, followed by the cream.
- Cook the linguini in boiling water.
- Drain the pasta and add it to the bacon and shallot mixture, followed by the lobster, basil, and half the handeck cheese.
- Season with salt, pepper and serve.
- Garnish with a drizzle of truffle and the remaining cheese.



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## Abut Chef Jason Parsons

Executive Chef, The Winery Restaurant at Peller Estates

Executive Chef Jason Parsons has brought his passion of local food and wine to one of Canada's most renowned wineries. The Winery Restaurant at Peller Estates has gained recognition as one of the definitive wine and food destinations in Niagara-on-the-Lake, Canada's premier wine region.

Recognized as one of Canada's preeminent Chefs, Parsons is inspired by the bounty of Niagara's ingredients from local farmers. Jason takes pride in combining his fine-dining experience with fresh, locally produced ingredients. He is a staple in the culinary industry and has inspired and changed the dining world in Canada and abroad.

Chef Parsons brings over thirty-five years of culinary experience to the Peller Estates Winery kitchen that he has gathered from some of the world's most celebrated restaurants, fusing his support of local Canadian ingredients with his eye for detail. Today, Chef Parsons works closely with Peller Estates' Winemaker Katie Dickieson, creating inspired cuisine that marries perfectly with the wines of Peller Estates having received numerous culinary accolades such as 4-Star rating from Toronto Life, and being invited to cook in New York at the legendary James Beard Foundation.

Jason is also recognizable as a familiar television personality. For seventeen years he has been a Guest Expert on the popular TV show CityLine, entertaining and informing viewers across Canada and Chef Parsons collaborative cookbook with fellow chefs Massimo Capra and Michael Bonacini; 3 Chefs: The Kitchen Men.

In 2019, Chef Parsons was presented with an honorary Bachelors in Applied Science from Humber College in recognition of significant contributions to society and outstanding accomplishments in the culinary field. Now Jason is in his sixteenth year at Peller Estates and is continuing to focus on awakening the palates of those that dine in his restaurant.

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