

# *glazed gorgonzola apple tart*

## **CRUST**

1 cup all-purpose flour  
1/3 cup powdered sugar  
1/2 cup cold unsalted butter (1 stick), cut into pieces  
Pinch of salt

## **FILLING**

1-1/2 cups crumbled Gorgonzola cheese (12 ounces)  
2 to 3 red or green apples or pears (about 1 pound)

## **GLAZE**

2/3 cup apricot jam

To make the crust: Preheat oven to 175C. Combine flour, sugar, butter and salt in a food processor and process until the dough forms a large ball (or mix dough using your usual pie crust method). Press dough to about 1/8 inch thickness on the bottom and up the sides of a 23cm fluted tart, quiche or pie pan with sides 20-25mm high. Bake for 25 to 30 minutes, until light golden brown. Remove from oven and set aside.

To make the filling: Place Gorgonzola cheese pieces on the warm crust. Place in oven for 5 minutes or so, just until cheese has slightly melted. Spread the cheese evenly over the crust. Core and thinly slice the apples or pears, leaving the skin on. Arrange the slices decoratively over the cheese (overlapping the slices fan-style looks nice).

To make the glaze: In a small saucepan, heat the apricot jam over very low heat until hot, about 3 minutes. Stir continuously, as it burns easily. When the jam is hot, press it through a strainer into a small bowl. Discard the chunks of apricot or save for another use. Keep the remaining syrupy part warm, carefully reheating if necessary. Brush or spoon over the apple or pear slices, coating well. Serves 10 to 12.

**PAIR WITH** *Chrismont LA ZONA Pinot Grigio 2006*

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