

Ginger Gold Apple Strudel with Cayuga Bleu Cheese

Chef Frank Caravita, The Café at Fox Run Vineyards, Penn Yan, NY

Ingredients

6 Red Jacket Farms ginger gold apples,
peeled, cored, and thinly sliced
1 cup crumbled Cayuga Bleu cheese
½ cup granulated sugar
⅓ cup dried cranberries
⅓ cup slivered blanched almonds

2 teaspoons grated lemon zest
1½ tablespoons fresh lemon juice
6 sheets filo dough
6 tablespoons clarified unsalted melted butter
confectioner's sugar for dusting

Preparation

Preheat oven to 375°F. Butter a half-sheet pan. To make filling: in a bowl, toss together apples, blue cheese, cranberries, sugar, lemon zest, lemon juice, and almonds until evenly mixed. Place a sheet of parchment paper on a large, dry work surface. Unroll the filo sheets, lay them on the parchment, and cover with a towel so they won't dry out. Lay out 1 filo sheet on a parchment and brush with the butter. Repeat with the remaining sheets, spreading each with butter as you stack them one on top of the other. Place the apple mixture the length of the filo dough leaving some room at the edges. Roll up dough into a log. Place on sheet pan. Bake until the filo dough is a golden brown color, about 30-35 minutes. Let cool slightly and dust with confectioner's sugar. Serve with a glass of Fox Run Vineyards Tawny Port.

Makes 8 servings

