



Total Locals Club

Recipes for pairing with Total Locals
Club January 2014 Selections

www.tastelocalwines.com
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Roasted Squash and Apple Tart with Shallot Compote

Pair with 2007 Russian Hill Syrah

6 servings

Ingredients

- 1 butternut squash, peeled
- 3 tablespoons olive oil, divided
- Salt and pepper
- 1/4 teaspoon ground clove
- 1 tablespoon brown sugar
- 3 apples, peeled
- 7 large shallots
- 1/2 tablespoon chopped fresh thyme leaves
- 1 puff pastry, cut into 6 equal rectangles
- 4 ounces blue cheese, crumbled

Syrah Reduction:

- 1 bottle syrah
 - 4 sprigs thyme
 - 1 shallot, slices
 - 1 tablespoon black pepper
 - 1 tablespoon white pepper
 - Freshly cracked black pepper
- Reduce ingredients in pot until syrupy. Finish with fresh cracked black pepper.

Directions:

Butternut Squash:

Preheat oven to 350 degrees F.

Cut sides of squash to make a rectangular shape. Slice squash into 6 (2 by 4-inch) rectangles. Toss the squash in 1 tablespoon of olive oil, salt, pepper, to taste, ground clove, and brown sugar. Bake in oven until tender, approximately 15 to 25 minutes.

Apple: Slice the apples into 6 (2 by 4-inch) rectangles. Heat 1 tablespoon oil in a saute pan over medium-high heat and add apples, salt and pepper. Saute until tender, being careful not to overcook.

Shallot Compote: Peel 7 large shallots and toss in 1 tablespoon of oil, salt and pepper, to taste. Place in a roasting pan and cover with aluminum foil. Roast for approximately 30 to 45 minutes at 350 degrees F, or until tender. Remove aluminum foil and continue cooking for 10 minutes. In a food processor or blender, add shallots with chopped fresh thyme and season, to taste, with salt and pepper.

To Assemble: Place each squash rectangle on top of a piece of puff pastry. Do the same with the apples. Place an equal amount of blue cheese on top of the squash. Place the puff pastry in the oven until the squash and apple are warm, and the blue cheese melted. Place the shallot compote on top of the blue cheese and garnish the plate with the sauce.

