



Rosemary-Scented Apple, Cheddar & Walnut Tart with Honey-Brown Butter Drizzle

Prep: 2 hours plus chilling • Bake: 1 hour plus cooling • Serves: 16

Walnut Crust

- ¾ cup toasted walnuts
- 2 cups PICS all-purpose flour plus additional for dusting
- ⅓ cup PICS powdered sugar
- ½ teaspoon kosher salt
- ¾ cup PICS unsalted butter, cut into small pieces, chilled
- ¼ cup finely shredded sharp Cheddar cheese
- 1 PICS large egg

Poached Apples

- 1 bottle sweet white wine, such as a Moscato or Riesling
- 1 cup PICS honey
- 2 teaspoons minced fresh rosemary
- 1 teaspoon whole peppercorns
- ⅛ teaspoon ground nutmeg
- 3 large sweet apples, such as Honey Crisp or Fuji, peeled, halved and cored

Honey-Brown Butter Drizzle

- ½ cup PICS unsalted butter
- ⅓ cup PICS honey
- ⅓ cup PICS heavy cream
- 1 pinch kosher salt
- ¼ teaspoon PICS fresh ground black pepper

Cheese Filling

- 2 tablespoons PICS unsalted butter
- 3 tablespoons PICS all-purpose flour
- 2 cups PICS heavy cream
- ½ teaspoon minced fresh rosemary

- ¼ teaspoon kosher salt
- ¼ teaspoon PICS fresh ground black pepper
- 1 pinch ground nutmeg
- 2 PICS large eggs
- 2 cups finely shredded sharp Cheddar cheese
- ½ cup PICS cream cheese, chopped

For Assembling

- ½ cup plus 2 tablespoons chopped toasted walnuts

1. For Walnut Crust: Preheat oven to 425°. Grind walnuts with spice grinder. In large bowl, whisk flour, sugar, salt and walnuts; with hands, work in butter and cheese until it resembles coarse crumbs. In small bowl, whisk egg; with wooden spoon, stir into flour mixture until dough forms. On floured surface, shape dough into 1-inch-thick disk; wrap tightly in plastic wrap and refrigerate 2 hours.
2. On floured surface, roll dough into 12-inch circle; transfer to 10-inch tart pan (about 1-inch deep) with removable bottom. Press dough firmly into bottom and sides of pan; trim excess dough. Line dough with foil and fill with pie weights or dried beans; place on rimmed baking pan. Bake 10 minutes; remove pie weights and foil. Bake 5 minutes; let cool.
3. For Poached Apples: In large saucepan, whisk all ingredients except apples; heat to a boil, whisking constantly. Reduce heat to low; simmer 5 minutes. Add apples; cover and cook 45 minutes, turning apples once. Remove apples from poaching liquid; cool and thinly slice. Reserve poaching liquid in saucepan.
4. For Honey-Brown Butter Drizzle: Heat reserved poaching liquid to a boil over high heat; reduce heat to medium and simmer 30 minutes or until reduced to a thick consistency.
5. In medium saucepan, cook butter over medium-low heat 8 minutes or until golden-amber colored, stirring frequently. Stir in honey and ½ cup reduced poaching liquid; cook 7 minutes, stirring frequently. Remove from heat; whisk in cream, salt and pepper until smooth. Cool to room temperature. Makes about 1¼ cups. To make glaze, add 3 tablespoons hot water to remaining reduced poaching liquid in large saucepan; stir until smooth.
6. For Cheese Filling: In large saucepan, melt butter over medium heat. Whisk in flour; cook 3 minutes, whisking constantly. Whisk in cream, rosemary, salt, pepper and nutmeg; cook 5 minutes or until mixture thickens, whisking constantly. Remove from heat.
7. In medium bowl, whisk eggs; whisking constantly, ladle ½ cup warm cream mixture into eggs, then whisk cream-egg mixture back into warm cream mixture in saucepan. Whisk in cheeses until smooth; if necessary, transfer to blender and blend on high to remove lumps.
8. For Assembling: Preheat oven to 325°. Pour Cheese Filling into crust; sprinkle with ½ cup walnuts. Starting on the outside and working inward, arrange Poached Apples over filling in circle, overlapping layers. Gently brush top with ½ of the glaze (from step 5).
9. Transfer tart to rimmed baking pan; bake 50 minutes. Gently brush top with remaining glaze; sprinkle with remaining 2 tablespoons walnuts. Cool tart 45 minutes; refrigerate at least 1 hour before cutting. Serve drizzled with Honey-Brown Butter Drizzle.

Approximate nutritional values per serving:

649 Calories, 42g Fat (20g Saturated), 138mg Cholesterol, 234mg Sodium, 50g Carbohydrates, 2g Fiber, 32g Sugars, 25g Added Sugars, 10g Protein