



BAKED CAMEMBERT WITH HONEY, APPLE CHUTNEY AND CHALLAH BREAD

PAIRING: 2017 Sauvignon Blanc - Dry Creek Valley

BAKED CAMEMBERT WITH HONEY & ROSEMARY

8 oz Camembert wheel in a wooden container
¼ cup honey
1 sprig fresh rosemary

METHOD: Preheat oven to 375°F. Unwrap Camembert and place back into bottom wooden container. Remove rosemary leaves from sprig and sprinkle on top of Camembert. Drizzle honey over the top and bake for 8 to 10 minutes. Place warm Camembert into center of the circular braid of challah bread. Serve warm. *Serves 6.*

APPLE CHUTNEY

2 large Gravenstein or Fuji apples, peeled, cored and chopped in 1-inch cubes
½ cup chopped onion
¼ cup apple cider vinegar
¼ cup brown sugar
1 tablespoon grated orange peel
1 tablespoon fresh ginger
½ teaspoon ground cinnamon

METHOD: Place all ingredients into a medium sized saucepan and stir on high heat, bringing it to boil. Reduce heat to low, cover and simmer for 40 minutes.

After 40 minutes, uncover and allow to simmer for a few minutes to remove excess liquid. Remove from stovetop and cool. Refrigerate for up to two weeks. *Makes about 2 cups.*

TRADITIONAL CHALLAH BREAD

DOUGH INGREDIENTS:

½ cup lukewarm water
6 tablespoons vegetable oil
¼ cup honey

2 large eggs

4 cups unbleached all-purpose flour

1 ½ teaspoons salt

1 tablespoon instant yeast

GLAZE INGREDIENTS:

1 large egg – beaten

1 tablespoon cold water

METHOD: First, make the dough: In a large mixing bowl, combine and knead all ingredients until dough is soft and smooth. Cover with plastic wrap and allow to rest for about 2 hours or until puffy. Gently remove dough from bowl and place onto lightly greased surface.

Divide the dough into three equal pieces. Roll each piece to about 20 inches long. Braid the loaf in a circle and pinch ends together. Gently pick up the braid and place onto a lightly greased baking sheet. Cover with plastic wrap, and allow to rest for 1.5-2 hours at cool room temperature. Towards end of rising time, preheat oven to 375°F.

Whisk the egg and water together. Brush glaze over loaf after rising.

Place an extra baking sheet underneath to prevent the bottom from browning quickly. Put the challah in the lower third section of oven and bake. After 20 minutes, check on the color periodically - if it's a deep golden-brown, tent loosely with aluminum foil.

Once tented, bake for another 10 to 15 minutes until interior temperature has reached 190°F.

Remove the challah from the oven and place on a cooling rack. *Serves 16.*