

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

*Beemster Royaal Grand Cru, Apple and Honey Tart  
paired with Samuel Adams Boston Lager*



### Beemster Royaal Grand Cru

This special selection cheese was developed by our master cheesemakers to honor our appointment as a purveyor to the Royal Court of the Netherlands. This Beemster cheese is fit for a king... literally. This special selection cheese was developed by our master cheesemakers to honor our appointment as a purveyor to the Royal Court of the Netherlands.

### Angry Orchard Peach Mango Fruit Cider

Angry Orchard Peach Mango Hard Cider has the crisp, fresh apple flavor you expect from Angry Orchard, combined with the ripe, vibrant flavors from peaches and mangos. Angry Orchard Peach Mango is balanced, slightly sweet, juicy, and has a refreshing finish!

Beemster Royaal Grand Cru, Apple and Honey Tart with Rosemary with Angry Orchard Peach Mango Fruit Cider  
Apples and Beemster perfectly pair in this sweet and savory tart, a not-too-sweet ending to a special meal.  
Servings: 6      Prep Time: 10 min      Cook Time: 20 min      Ready in: 30 min

### INGREDIENTS

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*More Cheese recipes and pairings can be found at [www.mdlandis.com](http://www.mdlandis.com)*

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2-3 apples (preferably Honeycrisp), cored & cut into ¼-inch slices  
2 tbsp sugar  
½ tsp ground cardamom  
1 tbsp chopped rosemary  
1 tbsp chopped thyme, plus thyme sprigs to garnish  
1 ready-to-bake pie crust (for 9" pie)  
1 cup Royaal Grand Cru shredded  
4 tbsp honey, divided 2/2  
1 large egg, beaten

### DIRECTIONS

Preheat the oven to 425°F.

In a bowl, toss the apples with sugar, cardamom, rosemary, and thyme.

Unroll the pie dough and press into the bottom and up the sides of a 9- or 10-inch tart pan with a removable bottom.

Sprinkle Beemster evenly over the bottom of the tart crust.

Lay the apple slices over the cheese in overlapping circles. Drizzle with 2 tbsp honey. Lightly brush beaten egg along the edges of the tart crust.

Bake until crust is golden brown and Beemster has melted, about 20 min. Let cool slightly and drizzle with remaining 2 tbsp. honey.

TIP: You'll find ready-to-bake pie crusts in the refrigerated section of your supermarket. Simply unroll the crust and you're all set.