

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

Crispy Apple & Beemster 18 Month Gouda Pastries with Chateau Ste Michele Riesling



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Total Time - 50 minutes (Makes 6 servings)

Ingredients:

Non-stick cooking spray
18 (14-x18-inch) sheets phyllo dough
1 1/2 sticks Land O Lakes® unsalted butter, melted
6 Honeycrisp apples, cored and diced
1/2 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon kosher salt
3 cups (12-oz) Beemster 18 Month Gouda, shredded

Steps:

1. Preheat oven to 375°F. Prepare the phyllo dough. Lightly grease 6-cavity jumbo muffin pan with nonstick spray.
 2. Place one piece of phyllo on work surface and gently brush it all over with melted unsalted butter. Place another sheet on top. Repeat until you've stacked 6 sheets of pastry.
 3. Cut phyllo in half so you end up with two 7-x- 9-inch pieces of phyllo. Gently press each piece into the cavity of the prepared muffin pan. Repeat process two more times to fill all 6 cavities of the pan.
 4. Assemble the pastries. Combine in a large bowl: apples, sugar, cinnamon, and salt. Place spoonful of apple mixture into the center of each pastry. Place 2 oz shredded Beemster 18 Month Gouda on top of apples. Spoon remaining apples over cheese in each pastry.
 5. Fold excess phyllo dough over top of apples and separate pieces with your fingers to ruffle pastry a bit. Bake pastries until they are deeply golden brown, 20-25 minutes. Let cool inside pan 10 minutes. Run an offset spatula around the outside edge of each pastry and remove to a cooling rack. The pastries should be very crisp and should come out of the pan easily. Serve warm.
- NOTE: You can make 12 smaller pastries by baking these in a regular muffin pan. Cut the dough in quarters (so you end up with four 3 1/2 x 4 1/2 inch pieces of phyllo). Use 1-ounce Beemster 18 Month Gouda per pastry and bake 12-17 minutes.