

Blue Cheese and Walnut Shortbread with Major Grey Chutney



1/2 cup sharp blue cheese
3 tablespoons unsettled butter, at room temperature
1/2 cup all-purpose flour
1/4 cup cornstarch
1/4 teaspoon pepper
1/4 teaspoon kosher salt
1/3 cup walnuts finely chopped

Combine the blue cheese and butter in a food processor; process until creamy. Mix the flour, cornstarch, pepper and salt together in a small bowl; add the blue cheese mixture. Pulse to combine. Add the chopped walnuts and process just until incorporated. *Do not overprocess*. Remove the blue cheese mixture from the food processor bowl and shape into a ball; cover with plastic wrap. Refrigerate until firm, at least one hour.

Preheat oven to 325°F.

Place the chilled dough on a piece of plastic wrap and cover with another piece of plastic wrap. Roll the dough out about 1/8 inch thick. Remove the plastic wrap and cut into 1 1/2 inch circles using a fluted cookie cutter. Place on a parchment paper-lined baking sheet. Repeat until all the dough is used. Bake until light brown, about 25 minutes. Let cool.

2 1/2 lbs mango
1 cup sugar
1 cup brown sugar
1 cup apple cider vinegar
1 cup raisins
1/2 cup fresh ginger finely chopped
3 tablespoons lemon juice
2 teaspoon chili powder
1 teaspoon nutmeg
1 teaspoon Kosher salt
1/2 teaspoon cloves
1/2 teaspoon pepper
2 cloves garlic
1 yellow onion chopped
1 stick cinnamon

Combine all ingredients in a 4 quart pan. Bring to boil and reduce heat to low. Cook stirring occasionally for 2 hours till thick. Store in glass jar.

TO ASSEMBLE: Spread 1/2 teaspoon cream cheese on each shortbread. Top with 1/2 teaspoon chutney, a walnut half and a leaf of parsley.

Pairing: Bodegas Hesvera