

Cooking Demonstration Recipe

Aaron Guerra

Apple and Pear Tower with Bing Cherry Mustard

Makes 2-4 servings

2 apples of your choice, peeled, cored, sliced crossways, grilled until tender

2 pears of your choice, prepared the same as the apples

2 oz. goat cheese

2oz. cream cheese

½ oz. fresh thyme or lemon thyme

1-2 cups mixed greens (field greens, bab greens or mesclun mix)

1 oz. rice wine vinegar

3 oz. vegetable oil

Black, pink, white or green peppercorns, toasted and ground, to taste*

Coriander seed, toasted and ground, to taste*

**(approx. ¼ the amount of total Peppercorn amount).*

6 oz. Bing cherries (canned with little or no syrup)

2-4 T. balsamic vinegar

Dijon mustard, to taste

Peel, core, slice and grill apples and pears. Set aside.

Combine goat cheese, cream cheese and thyme until smooth and thoroughly mixed.

Prepare vinaigrette. Best to toast peppercorns and coriander for better aroma (*Note: the amount of oil and vinegar may vary. The idea is to achieve taste balance, so a little sugar and salt may be needed*).

Place cherries and vinegar in heavy bottomed pot and simmer until cherries are soft and tender. Remove from heat and add mustard to desired taste.

Layer or stack (alternately) apples and pears with goat cheese mixture between each layer. Toss greens with vinaigrette.

On plate place greens, then apple/pear tower, and drizzle with bing cherry/mustard sauce.

Note: this can be a full salad course, or the tower can be halved or quartered for a smaller salad course, or as an appetizer.