

DOUBLE CHEESE RHUBARB

blanc de blanc, rhubarb conserve, pecan paper

Makes 4 servings

Conserve:

3 medium sized stalks rhubarb, washed and ends trimmed
3 tablespoons granulated sugar
½ teaspoon lavender flowers

Blanc de Blanc:

¼ + ⅛ of a 4 oz puck of Cypress Grove Purple Haze chèvre
2 tablespoons Beecher's Blank Slate with Honey
2 ounces heavy whipping cream
¼ each lemon
1 teaspoon honey
1 pinch kosher salt

Pecan Paper:

3 cups pecan halves
1 ½ tablespoons granulated sugar
1 egg white

To Prepare the Conserve:

Cut the rhubarb into ¼" cubes and put into a small pot. Add the granulated sugar and mix well. Put the pot over a low flame and let the rhubarb come to a gentle simmer. Cook for about 15-20 minutes, gently stirring occasionally. To test the rhubarb for doneness, taste it. The texture should be soft but not mushy. Remove the rhubarb from the stove and chill in the refrigerator.

To Prepare the Blanc de Blanc:

In a medium sized mixing bowl, combine the heavy cream, Blank Slate, Purple Haze, honey, salt, and lemon juice. Whisk until all of the ingredients are combined and the mixture is at soft peaks. Chill until you are ready to use it.

To Prepare the Pecan Paper:

Preheat the oven to 350°. Grind pecans in the food processor until they are fine, but before they turn into dust. While the machine is running, add the sugar and the egg white and continue to mix until all of the ingredients are completely incorporated. Line a sheetpan with parchment paper or a silpat, and drop the pecan mixture into the middle. Spread it out with your hands, smoothing it to the sides and corners as you go. Put another piece of parchment or silpat onto the pecans, and with a rolling pin roll over the top layer until the pecan mixture is smooth and about 1/8" thick. Leave the top layer on the nuts, and bake for 10 minutes. Rotate the pan and bake for another 10-12 minutes, or until the pecans are golden brown. Carefully remove the top layer and set the pan aside to cool.

Assemble the Dessert:

Spoon some of the chilled blanc de blanc into small bowls. Add a spoonful of the rhubarb conserve and its juice next to the cheese, letting the syrup run around the bottom of the bowl. Break off a shard of the pecan paper and lean it against the blanc de blanc.

Chef's note:

If you happen to have any fennel on hand, place a few fawns on top of the cheese. It will not only add some beautiful color, but the flavor will pick up on the fennel seed in the blanc de blanc.

Farm connection:

Beecher's Blank Slate with Honey – Seattle, WA
Cypress Grove Purple Haze – Arcata, CA

Recipe by Elise Fineberg, pastry chef, TASTE Restaurant