

LYNMAR

Russian River Valley

LEMON THYME SHORTBREAD WITH AGED GOUDA AND SPICED ONION RELISH

Yields approximately 60 hors d'oeuvres

Serve with the Lynmar 2005 Quail Hill Vineyard Chardonnay

3/4 cup Spiced Onion Relish – recipe follows
1 recipe Lemon Thyme Shortbread – recipe follows
6 ounces medium aged Gouda (Beemster or Old Amsterdam)

DIRECTIONS

Make the Spiced Onions and cool. Make the Lemon Thyme Shortbread and cool. Slice the Gouda into very thin slices that are about 3/4 of an inch square. Place a slice of Gouda on each shortbread and top with a 1/2 teaspoon of onions and serve.

Spiced Onion Relish

1/2 cup Chardonnay
1 1/2 cup rice wine vinegar
1/2 cup honey
1 whole piece of star anise
2" piece of vanilla bean, split lengthwise
1 1/2 cups sweet onions, very finely chopped

DIRECTIONS

Place the first 5 ingredients in a small saucepan and cook at a simmer until it is reduced to a syrup the consistency of maple syrup. Add the onions and continue to cook about 15 minutes until the onions are transparent and cooked but still have a little crunch. Reserve.

Lemon Thyme Shortbread

1 1/4 cup all purpose white flour
2 tablespoons cornstarch
1/2 teaspoon kosher salt
1/8 teaspoon black pepper, very finely ground
1 tablespoon lemon thyme, fresh, very finely chopped
6 ounces butter, room temperature, not too soft, cut into 6 pieces

DIRECTIONS

Pre-heat the oven to 400 degrees.

Combine the first 5 ingredients in the work bowl of a food processor and pulse to just combine. Add the butter and pulse till well combined. Remove dough to a lightly floured board and divide the in half. Place each half on a 12" piece of waxed paper and form into a log that is approximately 10" long and 1" in diameter. Roll the logs in the waxed paper and refrigerate 10 minutes until well chilled. Cut into 1/4 " slices and place on a parchment lined cookie sheet and bake for 8 to 10 minutes. They will be just slightly brown on the edges. Remove the pan from the oven and remove the parchment paper with the shortbread on it to a table or rack to cool

Recipe by Chef Sandra Simile