

Savory Gorgonzola and Black Mission Fig Crostata

Gorgonzola and Sangiovese...no need to say any more. The dried figs are stewed with rosemary a little bit of garlic, chicken stock and a bit of the wine...a lovely rich pungent jam, if you will, spooned over the gorgonzola custard and baked in a flakey crust. This is a great summer meal with a salad of fresh arugula and balsamic-orange vinaigrette...pair it with our 2006 Sangiovese for a light dinner or a first course for a more festive affair. Take advantage of local late summer figs and substitute them for the dried ones.

Pastry

1 ¼ cups all purpose flour
¼ pound unsalted butter, diced
¼ teaspoon kosher salt
3-4 tablespoons ice water

Place the flour in a medium sized bowl, add the butter, using your fingertips, quickly break the butter into the flour until it resembles course meal. Add the ice water 1 tablespoon at time and mix with a fork just until the dough comes together, form the dough quickly into a disc and wrap in plastic. Refrigerate for at least one hour.

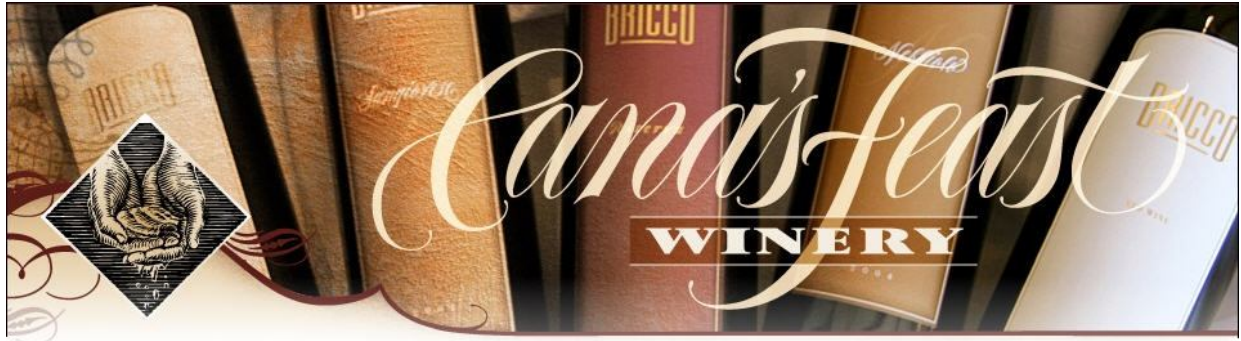
Figs

1 tablespoon olive oil
1 shallot, minced
Clove garlic, minced
¼ teaspoon fresh rosemary, minced
1 ½ cup chicken stock
¼ cup Sangiovese
¼ cup balsamic vinegar
2 tablespoons brown sugar
1 cup dried black mission figs, stemmed and quartered

Heat olive oil in a medium sized sauce pan over medium heat, add the shallot, garlic and rosemary and cook for a minute or two until softened a bit, add the chicken stock and bring to a simmer cook for 4 minutes add the wine, balsamic and brown sugar. Simmer for 10 minutes then add the figs, lower heat and simmer slowly for 20-30 minutes or until the mixture has a jam like consistency. Remove from the heat and taste...adjust with salt and pepper if necessary. Let the mixture cool to room temperature.

Gorgonzola Custard

1 tablespoon butter
1 tablespoon all purpose flour
¾ cup half and half, heated



1 whole egg whisked with 1 egg yolk
¼ pound gorgonzola, crumbled
Freshly ground black pepper

Melt butter in a small saucepan over medium heat, add flour and cook for about 5 minutes stirring constantly, the mixture needs foam in order to remove the raw taste of the flour. Add the heated half and half stirring constantly about 4 minutes until thick. Remove the pan from the heat and quickly add the whisked eggs stirring constantly. Add the gorgonzola and stir until smooth. Season the custard with freshly ground black pepper. Refrigerate until the mixture thickens.

Assembly of the Crostata

Pre heat oven to 400 degrees,

Remove pastry from refrigerator and place on a floured work surface, roll dough into a 13" circle. Fold the dough into quarters and place in the center of a baking sheet. Unfold the dough; spread the custard on the dough round leaving a two inch border. Drop the fig jam by the spoonful over the custard. Fold the two inch border up over the custard and jam filling.

Place the baking sheet into the oven and bake for 15 minutes, lower the heat to 350 and continue to cook an additional 15-20 minutes or until the Crostata is golden brown and the custard is set. If the figs look as though they are drying out, lay a sheet of foil over the filling.

Serves 6 as a light meal, serves 8 as a first course.

Lisa Lanxon/Chef/Cana's Feast Winery