

Iron Chef Central Coast | Chef Maegen Loring, The Park Restaurant, San Luis Obispo



We sampled several wonderful savory short-breads along the way, but particularly relished Maegen Loring's version served with fig and sauternes jelly with fried sage leaves.

Rogue River Blue Cheese Shortbreads With Fig and Sauternes Jelly

(makes two dozen cookies)

Shortbreads

- ½ lb blue cheese, crumbled*
- 1 c unsalted butter,
at room temperature*
- 1½ c all purpose flour*
- 1 tsp salt*
- 1 c walnuts, finely chopped*

Place all ingredients in a food processor, and blend until thoroughly mixed. Chill dough and shape into 2 logs, one inch in diameter. Wrap in plastic and chill until firm. Remove logs from plastic and roll in the chopped walnuts. Chill until firm.

Preheat oven to 350°. Cut dough into ¼ inch slices and bake on paper lined cookie sheets until edges are golden, about 13-15 minutes. Cool until crisp.

Fig and Sauternes Jelly

- 1 lb light figs, fresh or dried,
chopped*
- 3 Tbsp fresh sage leaves,
chopped*
- 1½ c Sauternes*
- 3 c white sugar*
- pinch salt*
- ½ c liquid pectin*

In a small sauce pan, cover figs and sage with water and simmer until water is reduced to ½ cup. Strain through a fine sieve or cheesecloth. Add to sauternes and sugar in another sauce pan and bring to a boil. Whisk in salt and pectin and boil 1 minute. Pour into a sterilized container. Makes approximately 3 cups.

Serve a bowl of jelly with the shortbread and garnish with fried sage leaves.



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