

## *Apple, Toasted Walnut and Bavarian Blue cheese Quesadilla*

Crème Fraiche:

- 1 cup whipping cream
- 2 tablespoons buttermilk

Combine 1 cup whipping cream and 2 tablespoons buttermilk in a glass container. Cover and let stand at room temperature (about 70°F) from 8 to 24 hours, or until very thick. Stir well before covering and refrigerate up to 10 days.

Maple Crème Fraiche:

- 1 cup of Crème Fraiche (substitute Sour Cream)
- 2 TBSP Maple Syrup
- 1 tsp Cinnamon
- 1 tsp Lemon Zest Use Micro
- 1 tsp Kosher Salt

Whisk all ingredients together in a small bowl than funnel into a squirt bottle or just drizzle with a spoon... Keep refrigerated till serving.

Apple Walnut Quesadillas:

- 2 Apples of Choice (Grapples are my personal favorite)
- 1 Lg yellow Onion or 2 small onions (julienned)
- 1 cup lightly Toasted and chopped Walnuts
- 6 Flour 10 inch Flour Tortillas
- 1 lb Bavarian Blue Cheese
- 1 cup of unsalted Clarified Butter or vegetable oil
- 1 tsp Apple Cider Vinaigrette
- 1 tsp Salt
- 1 Tbsp sugar
- 1 Tbsp Crown Royal Whiskey

***First slice apple's long ways removing the core than slice into ¼ inch slices, sauté in hot pan for 3-4 min. After carmelization has begun deglaze and season with whiskey, cider vinn, and salt and cinnamon. Place in bowl and let rest. With your onions julienned sauté them for 5-6 min at med heat until caramelized golden color comes out. Let rest in a bowl while you heat up your sauté pan with a tablespoon of clarified butter for the tortilla shells. Place one tortilla down on pan with med heat sprinkle walnuts down quickly than apple and onions and finish the layering with your blue Cheese, than cover with second tortilla, Lift edges after a minute and flip when golden. May have to repeat methods until both sides are crispy golden. Using butter or oil on the heavier side helps for a more uniform pan frying result. Place on cutting board and slice into pie wedge shapes as desired. Drizzle your sauce on top and garnish as desired. Crack a fun bottle of wine and enjoy!***