



ST. ANDRE MILANESE WITH ARUGULA AND CONCORD8 GASTRIQUE



CONCORD8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Vinegar that tastes like fresh pressed Concord grape juice is made from these delicious blue table grapes native to Canada.

Serves: 6

Prep Time: 30 min

Cooking Time: 20 min

Ingredients: For The Cheese

- ½ wheel St Andre Cheese
- 3 eggs
- 1 oz. cream
- ½ cup flour
- ½ cup seasoned bread crumbs

For The Salad

- 3 cups arugula (washed)
- 1 cup bacon crispy, chopped
- 1 cup Marcona Almonds, crushed
- 1 oz. olive oil
- salt and pepper to taste

For The Gastrique

- ½ cup sugar
- 4 oz. Concord 8
- 4 oz. Pomegranate Juice



Method:

- Cut the cheese into equal wedges, whip the eggs and cream together by hand.
- Dredge the cheese into the flour, then egg wash then bread crumbs.
- Chill in the refrigerator.
- In a pot add the sugar and start to caramelize it, deglaze with the vinegar and then add in the pomegranate juice cook down by half and strain and cool.
- To assemble the salad. First in a no stick pan add 1 oz. butter on high heat,
- when the butter is melted add the cheese to the pan and cook until golden brown on all sides.
- Remove from the heat and transfer to the oven at 350 for 4 min.
- In a bowl combine the arugula, bacon, almonds, and olive oil and season it with salt and pepper.
- When plating place the salad down on the plates, place the cheese on top and drizzle the gastrique over the salad.