

# CHEF *in the* VINEYARD

FRESH & SIMPLE RECIPES  
FROM GREAT WINE ESTATES

JOHN SARICH



*For me, this is a comfort food on the dessert menu. You can adjust the proportions of dried cherries and raisins to suit your preferences.*



## WINE RECOMMENDATIONS:

CHATEAU STE. MICHELLE  
*Ethos Reserve Late Harvest  
White Riesling,  
Columbia Valley*

OR

*Late Harvest Riesling,  
Washington State*

## APPLE STRUDEL WITH DRIED CHERRIES AND RAISINS

|                           |   |
|---------------------------|---|
| ¼ cup dried cherries      | ⅛ cup flour   |
| ¼ cup golden raisins      | 4 Granny Smith apples (or other tart apples), peeled, cored, and sliced |
| ½ cup brandy              | 1 package fillo dough or strudel dough                                  |
| ¼ cup chopped hazelnuts   | 2 tablespoons butter, melted  |
| ⅛ teaspoon cinnamon       | Whipped cream or ice cream, for serving                                 |
| Pinch nutmeg              | Fresh berries, for garnish  |
| ⅛ teaspoon orange zest    | Mint sprig, for garnish   |
| ¼ cup brown sugar         |   |
| 2 tablespoons white sugar |   |

Soak the dried cherries and raisins in the brandy until soft, about 20 minutes.

In a large mixing bowl, mix together the hazelnuts, cinnamon, nutmeg, orange zest, brown sugar, white sugar, and flour. Drain the soaked fruit and stir into the other ingredients in the bowl. Add the apples and toss.

Preheat the oven to 350° F.

Lay a sheet of fillo or strudel dough on a lightly greased baking sheet and lightly brush with the clarified butter. Repeat this to have 5 layers.

Place the apple mixture in the middle of the rectangle of dough and fold over ends. Roll up to form a log. Butter the outside of the strudel and bake in a preheated oven until golden brown, about 20 minutes. (Alternatively, after buttering the sheets and placing the filling, cut the sheets into equal portions, either squares or strips that can be rolled. Lay onto baking sheet. Butter the edges and bake in preheated oven until golden brown.)

Serve with whipped cream or ice cream, and garnish with berries and mint sprig if desired.



To purchase a book and for more information visit  
[WWW.CHEFINTHEVINEYARD.COM](http://WWW.CHEFINTHEVINEYARD.COM)

Excerpt from "Chef in the Vineyard": by John Sarich Copyright John Sarich/Sea-Hill Press 2010