



PASTORAL

ARTISAN CHEESE, BREAD & WINE

Take a fresh look at your family traditions with Pastoral's take on classic recipes. These holiday dishes can be dressed up or down to suit your feasting needs!

Apple Cheddar Dumplings

Serves 6-8



Dough

(Adapted from "Tart and Pie Dough" from The Art of Simple Cooking, by Alice Waters)

Get these:

- 12T (1 & 1/2 sticks) unsalted butter, chilled & cut into 1/4" pieces + 3T melted
- 2c unbleached all purpose flour + extra for rolling out the dough
- 1/2c ice cold water

Do this:

1. Roughly cut butter into flour with a pastry cutter, leaving some large and uneven chunks.
2. Add the water, mixing with a fork as you go, until the dough forms clumps- you can add more water if needed.
3. Form the dough into 2 equal sized balls and wrap each in plastic. Compress and flatten each ball into a disc, then let rest, refrigerated, for as a little as 1 hour or as much as 24 hours.

Filling

Get these:

- 2 large apples (I like honeycrisp, or gala), peeled, cored and cut into 1/4" chunks
- 1/3c sugar
- 1/2 lb Montgomery's cheddar, finely chopped, + extra for snacking during cooking
- 1 T ground cinnamon

Do this:

1. Preheat your oven to 375 degrees F.
2. Blend sugar and cinnamon in a bowl, add apples and mix until apples are coated.
3. Remove dough from the fridge. Dough should be firm but flexible- if it has been refrigerated for several hours take out and let warm up for 15 or 20 minutes before rolling.
4. Dust a clean, smooth surface with flour and compress the disc (still in plastic) a little more in your hands. Unwrap the dough and dust its surface with more flour.
5. Place your disc of dough in the center of the floured surface, and begin rolling from the center outward, in all directions. Feel free to re-flour as necessary, sometimes flipping or rotating the dough to avoid sticking. You want the dough to be less than 1/8" thick.
6. Cut your dough into 4 equal sized triangles. Place a small mound of apples & a hearty sprinkling of cheese in the center of each. If you have any extra dough you can cut it off and make fancy little decorative leaves.
7. Brush some water along the edges of the dough. This will help the sides stick together once the dumpling is folded.
8. Fold the sides up over the filling, one after the other, creating 3 seams. Pinch together any holes or cracks that appear in the dough as you stretch it. Pinch the seams together tightly with your fingers and join them all at the top of the dumpling. This is where you can add the dough leaves if you wish.
9. Butter two 9x13 baking pans. Brush excess flour off the dumplings & lightly coat them in the melted butter with a pastry brush.
10. Place them in the pan, a few inches apart.
11. Bake for 20-30 minutes, until the dough is golden and crisp.