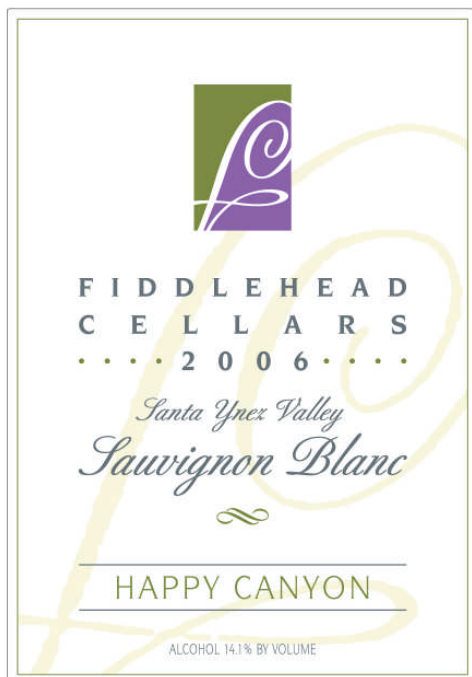


FIDDLEHEAD CELLARS

FROM BABETTE'S KITCHEN

Great with Fiddlehead Happy Canyon Sauvignon Blanc

BLUE AND GOAT TWO-CHEESE LASAGNA WITH CARAMELIZED APPLES AND ARUGULA (6-8 Servings)



INGREDIENTS

FOR THE CARAMELIZED APPLE SALAD

6-8 crisp apples (1 per person), peeled and cored
3 tablespoons butter
3 tablespoons olive oil
¼ cup sugar
Arugula

BLUE AND GOAT CHEESE BLEND

2 large eggs
¾ cup whole milk
16 ounces creamy goat cheese
12 ounces blue cheese

Lasagna noodles to fit
9" by 13" baking pan (3 layers)

SAUCE

8 tablespoons (1 stick) butter
¼ cup flour
2 cups whole milk
Nutmeg

PREPARATION

Preheat oven to 350 degrees

TO CARAMELIZE APPLES

1. Cut apples into ¼ inch slices
2. Melt butter and oil in a frying pan large enough to hold apples in one layer
3. Add apple slices and sprinkle with sugar
4. Fry over medium/high heat
5. Turn apples several times with a spatula until golden brown
6. Cool to room temperature

FOR BLUE/GOAT CHEESE BLEND

1. Place eggs and milk in a blender and blend until frothy
2. Add small chunks of goat cheese and pulse until incorporated
3. Add small chunks of blue cheese. Pulse and then blend mixture until creamy
4. Set aside mixture

FOR THE SAUCE

1. Melt butter in a saucepan over medium heat
2. Stir in the flour with a whisk and continue to whisk for 2-3 minutes
3. Add milk and continue to whisk until mixture boils and thickens (3-5 minutes)
4. Remove from heat

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ASSEMBLY

1. Spray the baking pan with Pam and spread a thin layer of sauce on the bottom
2. Place 1 layer of lasagna noodles in the pan over the sauce
3. Spread (if using uncooked noodles, my preference) or dot evenly with $\frac{1}{2}$ of the cheese mixture on top of the noodles
4. Spread $\frac{1}{3}$ of the sauce over the cheese mixture and place a layer of noodles over the sauce
5. Repeat cheese and sauce process ending with a layer of noodles
6. Spread the remaining sauce over the noodles and sprinkle with nutmeg
7. Bake at 350 degrees for 25 minutes or until lightly browned
8. Assemble the salad by placing the arugula on a salad plate
9. Place the caramelized apples in the center of the plate
10. Serve lasagna while hot with the caramelized apple and arugula salad,
AND Fiddlehead Sauvignon Blanc

Cheers!
Kathy