

# BUTTERMILK BLUE<sup>®</sup>, WALNUT *and* CHOCOLATE TURNOVER

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**Yield:** 8 servings

## *method:*

- Preheat oven to 350° F.
- Fold together first 8 ingredients.
- Prepare butter mixture (recipe below).
- Spread 1 phyllo sheet onto a clean work surface, brush with butter mixture, and sprinkle with approximately 2 tablespoons ground English walnuts. Repeat with 3 additional phyllo sheets to create a stack. Create a second stack of 4 phyllo sheets by repeating same process.
- Cut each stack vertically into 4 equal strips. Evenly place cheese mixture at the top of each strip and fold phyllo back and forth to create a triangular turnover. Brush each turnover with remaining butter mixture.
- Bake for 15 minutes. Cool slightly and garnish with crumbled **Buttermilk Blue<sup>®</sup>**.

## BUTTER MIXTURE

### *method:*

- Heat butter, honey and port wine in a small saucepan over medium heat.

## *ingredients:*

### **Turnover**

- 4 ounces **Buttermilk Blue<sup>®</sup>**, crumbled
- 3 tablespoons lavender honey
- $\frac{3}{4}$  cup Mascarpone
- 1 Bartlett pear, peeled and diced
- $\frac{1}{4}$  teaspoon black pepper
- $\frac{1}{4}$  cup English walnuts, toasted and chopped
- $\frac{1}{4}$  cup dark chocolate chips
- 2 tablespoons port wine
- 8 sheets phyllo dough
- 1 cup English walnuts, toasted and ground

### **Butter Mixture**

- 4 ounces butter
- 1 tablespoon lavender honey
- 1 tablespoon port wine