

# VINTAGE VAN GOGH *with* APRICOT GELÉE *and* BEER SORBET

Chef/Owner Jose Gutierrez, Encore, Memphis

**Yield:** 2 servings

## *method*

- Top each slice of toast with one slice **Vintage Van Gogh** and one slice Apricot Gelée. Arrange three toast slices per plate, and serve with Beer Sorbet (in a separate glass or bowl). Garnish with fresh mint.

### **Apricot Gelée**

- Juice apricots in a juicer. Transfer juice to a medium saucepan, add sugar and cardamom, and bring to a boil. Stir in gelatin.
- Transfer mixture to a sheet pan (mixture should not rise more than  $\frac{1}{4}$ " ). Cover and refrigerate overnight.

### **Beer Sorbet**

- Mix together all ingredients and process in an ice cream maker following manufacturer's instructions for sorbet.

***"Vintage Van Gogh is my favorite cheese. I know I can serve it to any crowd and everyone will enjoy it because the flavor has such broad appeal. It's mild, yet bold."***

Marci Boss,  
Inventory and Purchasing

## *ingredients*

- 6 small slices country bread, toasted
- 6 ounces **Vintage Van Gogh**, sliced into thin squares (1 ounce each)
- 6 small slices apricot gelée (recipe below)
- 6 scoops beer sorbet (recipe below)
- Fresh mint to garnish

### **Apricot Gelée**

- 10 fresh apricots (or enough to yield 2 cups juice)
- 3 tablespoons granulated sugar
- Pinch of ground green cardamom
- 5 gelatin leaves, softened in water

### **Beer Sorbet**

- 4 twelve-ounce bottles light beer
- 2 cups granulated sugar
- Juice of 1 medium lemon