

# Chateau Ste Michelle

## Riesling Infused Pear and Brie Tarts

Makes 15 bites

### Ingredients

1 box frozen puff pastry tarts  
1 Bartlett pear  
½ wheel brie, cut into 1" pieces  
1c. CSM Riesling  
¼ c. honey  
2tbsp brown sugar  
2tbsp Dijon mustard

### Enjoy with a glass of Chateau Ste Michelle Riesling, Columbia Valley

This Riesling is very food versatile. The crisp apple and pear notes play off the pear in the dish perfectly. Higher in acidity this pairs well with the creamy mouthfeel of the brie and puff pastry. When paired together you will pick up the melon and tree fruit notes in the Riesling.

### Directions

1. Peel and core the pear, slice into ¼" x ¼" pieces and marinate with CSM Riesling for 1hr.
2. Cook pastry tarts according to package.
3. Preheat oven to 350. Strain Pears from Riesling.
4. Whisk together the honey and brown sugar until the sugar has dissolved.
5. With cooled tart shells brush insides with Dijon mustard, add brie piece to each tart and top with a couple pieces of pear.
6. Lightly brush honey glaze over the pear.
7. Bake on a baking sheet for 9-11min.
8. Serve warm or room temperature and enjoy with Chateau Ste Michelle Riesling.

