



Nutty Pear & Brie Beggars Purses with a Vidal Blanc Ice Wine Reduction

Recipe makes 16 purses.

- 1 bottle of Vidal Blanc ice wine
- 4 T butter, divided
- 1 c walnuts, roughly chopped
- 3 pears, peeled and diced
- 1 c brown sugar
- 2 oranges, divided
- 2 T cornstarch
- 1 package puff pastry, thawed
- Egg wash (1 egg with 1 T of water)
- ½ wheel of brie, cut into 16 slices
- ¼ c raw sugar for garnish

Preheat the oven to 400F.

Pour ¼ c ice wine into a bowl and set aside. Pour the remainder of the bottle into a medium sauce pan. Bring the wine to a boil, then reduce the heat to simmer. Simmer the wine, stirring occasionally, until wine is reduced to desired thickness, approximately 20-30 minutes. Pour into a glass bowl or bottle and reserve in the refrigerator.

Melt 1 tablespoon of butter in a skillet over medium heat. Add the crushed walnuts and toss to coat. After one to two minutes of toasting the walnuts, add the diced pears and additional tablespoon of butter.

