

## INDIVIDUAL FROMAGE BLANC TART WITH GRAHAM FLOUR CRUST AND RHUBARB COMPOTE CRUST

This dessert recipe hails from Silver Grille Café in historic downtown Silverton, a quaint town located in the heart of the Willamette Valley, just minutes from the Oregon Garden. Chef and owner Jeff Nizlek uses local ingredients in his seasonal menu (Oregon Chinook Salmon with Garden Dill Sauce; Carpaccio of Oregon Buffalo). Silver Grille hosts monthly winemaker dinners. For more information, visit [www.silvergrille.com](http://www.silvergrille.com).

**Individual Fromage Blanc Tart with Graham Flour Crust and Rhubarb Compote Crust** (makes four)

### Crust:

2 cup Graham Flour  
1/2 cup butter  
1 teaspoon salt  
1/8 cup sugar  
1/4 cup milk  
1 egg yolk

Cream butter with sugar and salt until fluffy. Add the egg yolk and beat until incorporated. Slowly add the milk to the butter, allowing the milk to incorporate before adding next amount. When milk is incorporated, add the flour and just combine. Place on a floured surface and knead lightly to incorporate, don't over mix.

### Cheese Cake Batter:

3 oz Fromage Blanc  
3 oz cream cheese  
3 oz mascarpone  
3 Tablespoons sugar  
1 teaspoon vanilla extract  
1 teaspoon lemon juice  
Pinch salt  
2 eggs

Place all ingredients except eggs in food processor, pulse to combine ingredients. Add egg and pulse to combine. Scrape sides of food processor and pulse until homogenous.

### Sour Cream Topping:

1/4 Sour Cream  
1 Tablespoon sugar  
To taste vanilla, lemon juice and salt

Whisk ingredients in bowl and set aside.

### Rhubarb Compote:

2 cups Rhubarb, cut in 1" dice  
1 cup sugar

Combine ingredients in saucepan and cook over low heat until thick and rhubarb is broken down.

**Method:**

Roll out dough to 1/8" thick, cut four circles 5.5" in diameter.

Line four 3" Tart shells with dough. Blind bake until lightly browned (350 degrees for 15 minutes). Remove from oven and fill with Fromage blanc cheesecake batter. Bake at 300 degrees for another 20 minutes until center is cooked. Remove and cool. When cool, add the sour cream topping and place in 350-degree oven for 5 minutes. Remove and cool completely.

Unmold tart and serve with rhubarb compote and fresh berries