

Corks & Cuisine



August 2009



We are pleased to introduce the 2010 MSU Billings Wine & Food Festival co-chairs Kay Berry and Joan Holbrook

Kay has been involved with the Wine & Food Festival since 2000 as a member of the Invitations Committee. She moved to co-chair of that committee in 2002, continuing that position through 2009. Kay has also served on the Steering Committee for two years and has volunteered for Wine 101 and Wine 201 seminars since their inception.

Joan joined the Wine & Food Festival in 2002, serving wines at the Friday evening event. She became a member of the Silent Auction Committee in 2004, and moved into the chair position in 2007, a position she has held through 2009. Joan has also volunteered for the Wine 101 seminars.

Wine & Food Festival involvement has been a family affair for both women. Kay's husband, Dan, and Joan's husband, Randy, have both served as volunteers on several committees and both couples have participated in various special events throughout many Wine & Food Festival weeks.

Kay and Joan not only bring their enthusiasm and expertise to the co-chair positions, but their longstanding dedication to the success of the event. We thank them for co-chairing the Wine & Food Festival and look forward to their leadership as we design and plan our 18th annual event.

Fresh Fruit Tart with Puff Pastry **Rachel & Cindy Minckler** **Poet Street Market** **Billings, MT**

Pastry Cream

2 ounces corn starch
1 whole egg
2 egg yolks
1 cup sugar, divided
3 cups milk
1 cup cream
7 tablespoons butter
1 tablespoon vanilla

1 to 2 sheets puff pastry
Egg wash (1 egg with 1/2 cup water)
Fresh fruit/berries
1/2 cup apricot jam
2 tablespoons water

In a mixing bowl, mix together cornstarch, whole egg, egg yolks, and 1/2 cup sugar. In a saucepan, mix 1/2 cup sugar, milk, cream and butter and bring to boil over medium heat. Turn off heat. Gradually mix in cornstarch mixture and return to heat. Stir constantly until it coats back of spoon, about 2 to 3 minutes. Take off heat and stir in vanilla. Strain into container and cover pastry cream directly with plastic wrap. Chill until cool.

In large tart pan, place puff pastry, folding the edges inward. Brush edges with egg wash and bake 7 minutes at 375 degrees. Poke holes in center to release air and bake additional 7-10 minutes. Cool.

Put pastry cream in shell and top with desired fruit. Microwave jam & 2 tablespoons water until melted and brush over fruit, slice & serve.

