**Waldorf Nouveau with**

**Walnut and Celery Seed Fricos**

**Ingredients**

**Walnut and Celery Seed Fricos**

1 ½ cup of grated Parmesan or Manchego Cheese

2 tablespoons of celery seeds

1/2 cup of chopped walnuts

**Waldorf Nouveau**

4 tablespoons of butter, divided

1/2 cup of brown sugar

1 1/4 cup of apple juice, divided

1 cup of California walnuts

½ teaspoon of sea salt

1 tablespoon of celery seed

¼ cup of finely diced shallots

8 ounces of crème fraiche

8 ounces of mascarpone

3 tablespoons of fresh lemon juice, divided

½ teaspoon of salt, or to taste

2 cups of diced red and green apples

1 cup of diced celery, plus 12 fresh celery leaves for garnish

**Directions**

Preheat oven to 375 degrees.

Line two baking sheets with a silicone liner or parchment paper.

Sprinkle 2 tablespoons of Parmesan onto sheets and pat down to form twelve 2- to 2-1/2 inch circles, leaving about 2 inches between crisps. Sprinkle tops with walnuts and celery seeds. Place in oven and bake until cheese is golden, about 7-8 minutes. Let cool to crisp, and then remove from sheet.

Place a medium size non-stick skillet over medium heat. Add 2 tablespoons of butter and 1/4 cup of apple juice. Cook and reduce to half, about 2-3 minutes. Stir in brown sugar. Stir until sugar begins to melt, add walnuts. Cook until walnuts begin to roast and sugar becomes thick and bubbly, about 3 minutes. Stir constantly making sure mixture does not burn. Add celery seeds and salt, stir to coat. Pour out onto a parchment lined sheet to cool.

In a medium skillet over medium heat, add the remaining 2 tablespoons of butter and shallots. Cook until shallots begin to brown, about 3-4 minutes. Add the remaining apple juice and reduce until 1/8 cup of liquid remains in the pan, let cool. Place apple and shallot mixture into a large mixing bowl. Stir in 2 tablespoons of the lemon juice, crème fraiche, mascarpone and salt, mix until smooth and creamy. Toss apples with the remaining 1 tablespoon of fresh lemon juice. Gently stir in apples, celery and pan roasted walnuts.

To serve, place a scoop of salad into a parfait cup, martini or wine glass. Garnish with celery leaves. Place Walnut and Celery Seed Frico on top and serve!

Serves 10-12