










Cote Hill Blue Fluffy Crouton Canapés

Here's a Mary Berry favourite using our tasty Cote Hill Blue. These work well made in advance and frozen uncooked, just add 5 mins to the cooking time.

Ingredients

-  75g Cote Hill Blue chopped
-  75g Butter
-  40g cream cheese
-  1 large egg white
-  salt & pepper
-  2 thick slices white bread, crusts removed 2-3 days olds
-  ½ teaspoon caraway or cumin seeds (optional)

1. Preheat the oven to 220°C and line two baking sheets with parchment
2. Place the Cote Hill Blue, butter, and cream cheese in a saucepan and melt over a low heat, stirring intermittently and season. Once combined take off the heat and allow to cool a little.
3. Meanwhile cut the bread into 3cm cubes.
4. Split the mixture and add the cumin or caraway (if using) to one of the mixtures.
5. Whisk the egg whites until stiff peak divide and fold into the cheese mixtures carefully.
6. Dip the cubes into the soufflé mixture and lay on the parchment well spaced
7. Bake for about 10mins until fluffy and golden



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