











## Cote Hill Blue Pear & Walnut Canapés

Makes about 24

### Ingredients

-  100g ripe Cote Hill Blue cheese, rind removed
-  75g cream cheese
-  2 teaspoons brandy
-  1 large ripe pear
-  30g walnuts, finely chopped
-  Juice of ½ a lemon
-  Small handful of chives chopped for garnish
-  24 crackers/ canapé cases

1. In a small bowl, beat together the cheeses and brandy until smooth and well incorporated. Season with a little black pepper.
2. Cut the pear in half lengthways and set one half aside, cut side down to prevent discoloration. Peel and core the other half before dicing finely and mixing into the cheese along with the walnuts.
3. Check the seasoning, adding salt, pepper and lemon juice to taste. Spoon the mixture into a freezer bag, seal and refrigerate until needed.
4. When you are ready to serve, lay the crackers out on a serving platter.
5. Take the reserved pear, leaving the skin on, slice into three lengthways and then across into thin triangular slices. Place in a little bowl and coat with the lemon juice.
6. Snip off a small corner from the freezer bag and squeeze a little of the mixture into each case. Decorate with a couple of slices of pear and some chives.

*NB. The filling can be made up to a day in advance and kept chilled. Assemble up to two hours before serving. This filling can be served on bruschetta, blinis or pastry cases.*



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