

# savoury pecan blue cheese bites

50 g Parmigiano Reggiano cheese

250 g pecan halves

75 g unsalted butter, melted

3 eggs, beaten

150 ml soured cream

500 g full fat soft cheese

100 g blue cheese, finely chopped

Thinly sliced fruit such as red and green seedless grapes, plums and apples, to garnish (optional)

Remove from oven to **Stackable Cooling Rack**; cool to room temperature, then refrigerate at least 3 hours or until firm, before cutting and serving.

To serve, carefully run tip of damp **Utility Knife** around edges of cheesecake to loosen; cut into 24 squares, then cut each square diagonally in half to form 48 triangles. Carefully transfer to serving dishes using **Mini-Serving Spatula**; garnish with sliced fruit, if desired.

Makes 48 bites

1 Preheat oven to 180°C/fan 160°C/Gas 4. Grate Parmigiano Reggiano cheese into **Stainless 4-Litre Mixing Bowl** using **Microplane® Adjustable Grater**. Finely chop pecans in batches using **Food Chopper**. Add pecans and melted butter to mixing bowl; mix thoroughly using **Small Mix 'N Scraper®**. Firmly press pecan mixture evenly over base of **Medium Sheet Pan** using back of scraper. Bake 10 minutes.

2 Meanwhile, prepare cheese topping. Combine eggs, soured cream, soft cheese and blue cheese in **Classic Batter Bowl** using **Mix 'N Scraper®**; mix well. Pour cheese mixture evenly over baked pecan base. Bake 20–25 minutes or until topping has set and tip of a sharp knife inserted into centre comes out clean.

## chef's corner

Ensure pecan base is firmly and evenly well pressed over base of pan so it holds together and is not too crumbly for serving.

Use a lightly veined Danish blue cheese or white Stilton for best results. Finely chop cheese on **Cutting Board** using Utility Knife.

Dipping the tip of the Utility Knife in cold water before cutting the pecan cheese bites into portions for serving, helps to give a clean, neat edge. The blade can be wiped clean in-between cuts using kitchen paper.

If desired, serve 3–4 appetizers per person as a starter or serve 5–6 per person as a light lunch with salad.