



## Blue Cheese & Dried Fruit Terrine

Makes 10 Servings

### INGREDIENTS

1 lb blue cheese  
1 cup mascarpone cheese  
1 tbsp honey, optional  
1/2 cup walnuts, toasted and chopped  
1/2 cup pistachios, toasted and chopped  
1/2 cup dried apricots, chopped  
4 large dried figs, chopped  
1/2 cup currants  
black pepper

### DIRECTIONS

Mash the mascarpone together with the honey and pepper. (You can do this in the food processor, too, but it will cream the blue cheese so much that you get a greenish terrine not the end of the world, but just warning you.)

Stir through the nuts and dried fruits. Season with some pepper. Wrap in plastic and shape into terrine. Refrigerate several hours until firm. Serve with an assortment of rustic country breads or crackers and decorate with some whole dried fruits and nuts if you like.

Double-wrap and store in a good freezer bag, if you plan to freeze it for later use. Defrost in the fridge for a few hours before setting it on a counter to come to room temperature.