



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 blue cheese, honey and pepper. Avoid a food processor so the cheese doesn't turn green-ish.
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.