

Stilton and Walnut Pate

Stilton and walnut pate: serves as a starter for six, or as a meze dish.

Ingredients

- 200 g white Stilton cheese
- 200 g soft cream cheese
- 15 ml port wine (use white port if available)
- 1/4 tsp **FAIRTRADE** nutmeg
- 5 ml **FAIRTRADE** runny honey
- 30 g **FAIRTRADE** walnut pieces

Notes

For use as a dip, increase the ratio of cream cheese to stilton to make the pate softer.

As a starter, serve each person with 2 or 3 slices of pate log, and a small amount of mixed green salad and a few slices of toast.

Method

Crumble the stilton (or cut into pea-sized pieces) and put in a large, firm bowl.

Add the cream cheese, port wine, nutmeg and honey.

Using the back of a strong spoon mash the ingredients until they come together in a consistent paste.

Chill for 30 minutes in the fridge.

Crumble the walnuts using a rolling pin.

Serving suggestions

Either: spoon the paste into a ramekin and sprinkle the crushed walnuts on top

Or: once the cheese is chilled, roll it out onto a cutting board in the shape of a log.

Spread the crushed walnuts on the board and coat the cheese log by rolling it in the nuts.

Slice and serve.