

LINCOLNSHIRE FOOD & GIFT

AT THE SHOWGROUND

ROSS DAVENPORT, COTE HILL CHEESE

COTE HILL BLUE, PANCETTA & PRUNE CANAPES

ingredients

- 16 Prunes, Pitted
- 150g Cote Hill Blue
- 16 Pancetta slices, narrowly sliced
- 50ml brandy
- 50ml boiling water
- 3tbsp rapeseed oil
- Celery leaves & walnuts to serve

method

1. Place the Prunes in a container with the brandy and water to soak overnight
2. Drain and Pat dry the Prunes. Cut the Cote Hill Blue into 16 Cubes and Push one Cube into each Prune. Wrap each Prune in a slice of Pancetta and use a Cocktail Stick to hold each one together
3. in a frying Pan, heat the oil and add the wrapped Prunes. Colour on each side and season with Pepper
4. Just before serving, Put the Prunes on a baking tray in an oven heated to 200C/gas mark 6 for 2 minutes
5. Roughly chop the walnuts, Celery leaves and decorate the Plates alongside the Prunes

