

Black pepper and chive cream cheese, sour dough croute walnuts and caramelised apple

Serves x 2

Great for a fancy dinner party appetiser if you want to impress your friends with not too much effort.

You will need...

120g cream cheese

1 tablespoon of chopped chives

Pinch of cracked black pepper

1 slice of sour dough bread (big enough to cut 2 circular discs)

1 green apple

6 walnuts

2 tablespoons of Olive oil

1 tablespoon Castor sugar

25g Butter

To make...

First, start by mixing the cream cheese, chives and cracked black pepper together then set to one side in the fridge.

Next you'll need to make the croutes, do this by cutting 2 circular discs from the sour dough slice approximately 6cm in diameter (you can use a water glass if you don't have cutters).

Then in a hot pan add a glug of olive oil and toast the sour dough discs until golden brown then set to one side.

Next dice the green apple into 1cm cubes and caramelize in a pan with a knob of butter and a tablespoon of castor sugar. When the apples are golden remove and then add the walnuts to the same pan and coat with the remaining sugar and butter.

Now to plate...

Place the sour dough croute in the centre of the plate, with 2 spoons quenelle the cream cheese mix on to the croute. Place the caramelized apple and walnuts around the plate.

You can garnish with a few chopped chives, some fresh garden herbs and a drizzle of olive oil.