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BLUE CHEESE OATCAKES WITH PECANS & GRAPES

INGREDIENTS

40g pecan halves
1 teaspoon unsalted butter
1/8 teaspoon salt
50g firm blue cheese, crumbled
2 tablespoons fresh flat-leaf parsley leaves
50g red seedless grapes, halved lengthwise

METHOD

Put oven rack in middle position and preheat oven to 350°F (180°C).

Toast pecans in a shallow baking pan until fragrant and a shade darker, about 10 minutes.

Toss hot pecans in pan with butter and salt, then cool.

Coarsely chop nuts, then toss together with cheese in a bowl, without mashing.

Top each oatcake with a mounded teaspoon of cheese mixture, pressing together slightly.

Top with a parsley leaf and a grape half, gently pressing them into cheese.

