



Danish Blue Bites (Makes 20)

60g Butter
90g Flour
60g Blueveined cheese, grated in GRINDER
Salt and pepper
5ml Mustard powder
1 Egg beaten
60g Walnuts, chopped in GRINDER
Paprika to sprinkle

Method:

Rub together butter and flour, with MINCER, until mixture resembles breadcrumbs. Add cheese and seasoning to taste. Mix in mustard powder. Stir in enough egg to give a firm dough. Knead until smooth. Roll out on a floured surface, cut into assorted shapes. Place on a greased baking tray. Brush with the remaining egg. Sprinkle with nuts and paprika. Bake at 180`C for 10-12 minutes.
Allow to cool on wire cooling rack.