










Cote Hill Blue, Prosciutto & Prune Canapes

Ingredients

-  32 prunes, pitted
-  150g Cote Hill Blue
-  16 prosciutto slices, cut in half
-  50ml Brandy
-  50ml water boiling
-  3 tbsp Rapeseed Oil
-  Celery Leaves & Walnuts to serve

1. Place the prunes in a pan with the Brandy and Water and boil for 5 mins.
2. Drain and pat dry the prunes. Cut the Cote Hill Blue into 32 cubes and push one cube into each prune. Wrap each prune in a half slice of pancetta. 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 200°C/gas mark 6 for 2 minutes
5. Roughly chop the walnuts & celery leaves. Decorate the plates alongside the prunes.



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