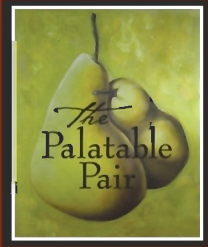


# The Palatable Pair



Recipe Collection

## Whipped & Creamy Blue Cheese topped with Tomato Explosion Chutney

Most requested recipe this season! Great for entertaining.  
For variety try it with Blueberry Bliss Compote.

### Ingredients

16 oz Cream cheese (real cream cheese!)  
8 oz blue cheese

1 lemon – juiced  
 $\frac{3}{4}$  Tbsp coarsely ground pepper

All spices below are for dried – if you use fresh for any of them, double the amount

1 tsp parsley  
1 tsp chervil  
1 tsp basil  
1 tsp chopped rosemary  
1 tsp thyme  
1 tsp marjoram  
1 tsp savory

### Preparation

Put blue cheese in mixer, start on medium and work your way to whipping cheese until smooth. Add lemon juice.

Add cream cheese one at a time, starting slow and work your way to whipping all cheese together until smooth. Add spices.  
Whip to mix thoroughly.

Wrap in plastic wrap, place in fridge. (Will take about an hour in fridge to make stiff. Can freezer it quick to make it go faster if necessary. )

\*\* MAKE AHEAD PARTY TIP \*\* Can be made up to two days ahead.

When slightly stiff, shape accordingly. To create shape – either shape right in plastic or use plastic gloves or Ziploc bags on your hands.  
(hand form or use molds)

Smother with Tomato Explosion Chutney (or Blueberry Bliss Compote).

\*\* VARIATION PARTY TIP \*\* Fill Phyllo shells, top with Tomato Explosion or Blueberry Bliss.

Serving Size: A small Party!

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*Recipe Collection - Fall 2006*