

# Blue Cheese Pâté



Serves 6

## Ingredients

- 225g cream cheese
- 2 tbsp white wine
- 2 tbsp single cream
- 170g Stilton, rind removed, chopped into small pieces
- 1 small stick celery, finely chopped
- 1 tbsp chives, finely chopped
- freshly ground nutmeg, to taste
- freshly ground black pepper, to taste

## Method

In a food processor, using the metal blade, beat the soft cheese with the cream and wine until smooth.

Add the Stilton, celery and chives, and season to taste with nutmeg, and pepper and blend again until well combined.

Take a variety of small containers in which you'd be happy to serve the pâté at the table. These could be small teacups, egg cups or ramekins.

Fill your containers generously to the top with the mixture and smooth them with the side of a knife.

Place in the refrigerator and chill for at least two hours until the mixture is firm (but not hard) to allow the flavours to fully develop. Even better, leave overnight but remove from the fridge for 30 minutes before serving.