

Irish Cheese Bites With Chutney

Ingredients:

4 Tbsp Ricotta Cheese
4 Tbsp Parmesan Cheese
4 Tbsp Soft Goat's Cheese
1 Sheet Ready-Made Puff Pastry, *thawed*
Sharwood's Mango Chutney

Directions:

Preheat oven to 400°F.

Put the cheeses into a bowl and mix thoroughly.

Spread the pastry and roll lightly on a floured surface. Using a 2-inch biscuit cutter, cut out 12 circles and place them on an ungreased baking sheet. Prick the pastry with a fork and bake for 8 to 10 minutes or until pastry has risen.

Remove from oven and spoon out one teaspoon of the cheese mixture onto each pastry, dividing evenly. Bake for about 5 minutes until the cheese is melted and browned around the edges. Serve warm topped with a small spoonful of chutney.



★★★★★

Metrics: Difficulty: Easy

Yield: 12

Cuisine: Irish

Cooking Time: 5 minutes

Attribution: Traditional Irish