

Murazzano Cheese Cups with Poached Pear

This delightful little appetizer can be prepared in advance and cooked in the oven at the last minute. Upon cooking you will have a delicious little cheese pot to fill with Homemade Fig Jam (Page 25), Caramelised Onion Relish (Page 23), crispy prosciutto, or any other filling that takes your fancy.

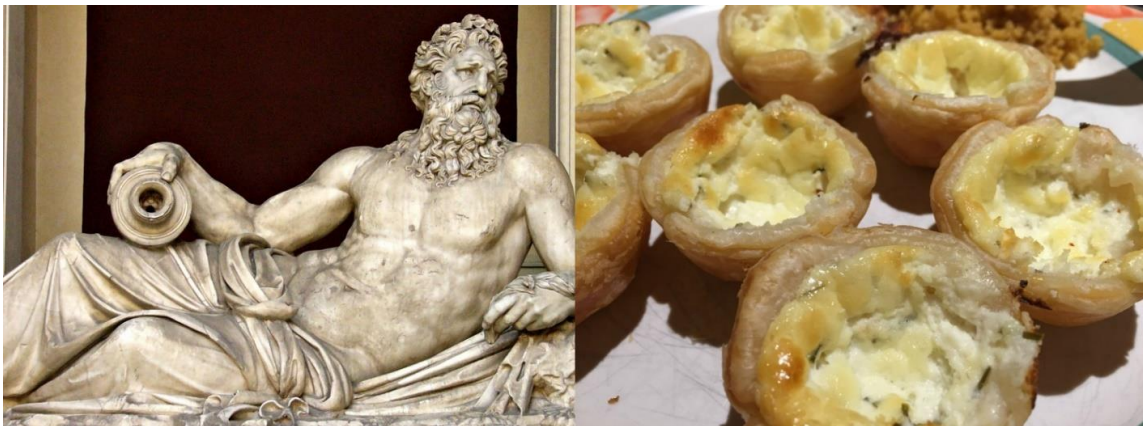
Murazzano DOP is a soft cheese made in the Alta Langa in the province of Cuneo, a wonderful area located in the South of Piemonte Italy. Murazzano is a cylindrical, un-ripened, full-fat cheese made from sheep's milk or else from a mixture of sheep's milk, and no more than 40 per cent cow's milk. It's a milky white rindless cheese with a soft and slightly springy texture.

Ingredients

4 sheets of ready rolled puff pastry
200 grams of Murazzano DOP Cheese (If not available use a soft goat's cheese)
100ml Fresh cream
100ml Fresh milk
1 tablespoon of chives
1 tablespoon of extra virgin olive oil
Salt and pepper to taste

Method

1. Preheat oven to 180 degrees Celsius and grease 24 cup mini muffin tray with melted butter.
2. Cut puff pastry into rounds to fit into the muffin tray and puncture the bottom with a fork.
3. Blend all other ingredients, in a mixer for 1 minute.
4. Fill the pastry cups with the cheese mixture.
5. Cook in the oven for 25 to 30 minutes.
6. Serve hot with slices of Spiced Poached Pear (see recipe page 28).



Here's another tasty treat from *Treasured Secrets*

First he would taste the sweetness of the pear, delicately poached with cinnamon and Chinese five spice. Next would come the multifaceted Murazzano cheese, smooth and rich in flavour. Finally, the buttery pastry would round it off. Rosalina liked to think of it as a smorgasbord in a bite.

After he swallowed, he sighed his approval.

'Now, keep your eyes closed.'

He simply nodded as a smile of pure bliss curled at his lips.

Check out my website for more great recipes from Rosalina's Treasured Treats.

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