

Cider Pate @ 7pm Wednesday 12/08/2020

Ingredients:

- ½ stick celery
- ½ Braeburn apple, peeled, cored and finely sliced (any kind of dessert apple is fine, it'll be made into basically apple sauce so that's the point to bear in mind)
- 2 tbsp good-quality still cider (if you can't get still then buy a decent fizzy one, avoid bulmers etc.)
- 50g/1¾oz Cheddar, finely grated (Extra Mature, I will be using Quicke's as it's really good quality)
- 85g/3oz cream cheese
- 35g/1¼oz Soft blue cheese (I will be using Beauvale from Cropwell Bishop but you could use their Stilton too as it's also quite creamy)
- Pinch freshly ground black pepper
- Pinch chopped fresh chives

Method:

1. For the cheese and cider pâté, remove the strings from the celery and purée in a chopper or food processor. Put the celery purée, apple and cider in a microwavable container. Cover and cook in the microwave for 1½ minutes on high. Remove half of the mixture and thoroughly purée in a chopper or food processor. Set aside the purée and the whole mixture.
2. Place the Cheddar, cream cheese, gorgonzola and pepper in the bowl of a food processor. Pulse for a few seconds then add the chives and the celery purée. Pulse again for a few seconds. Empty the cheese mixture into a large bowl and stir in the whole celery mixture.
3. Divide the cheese and cider pâté between four ramekins and place on baking tray. Bake in the oven for 15–20 minutes. Leave to cool before serving.

You may leave out the celery as destricinging it is faff and I don't think it adds much.