



### Fig and Blue Cheese Hors d'oeuvres

**makes 8 pcs**

This hors d'oeuvre pairs wonderfully with a berry-red wine, port or sherry. Or try serving them as a first course with a winter salad.

#### Ingredients:

- 4 Effie's Oatcakes or Nutcakes, cut in half
- 3 oz. Blue Cheese or Gorgonzola
- 2 T. heavy cream
- 2-3 fresh figs, stemmed and sliced
- 1 T. chopped fresh Italian parsley

#### Directions:

Pre-heat the broiler on high.  
 In a small bowl combine the blue cheese and heavy cream. Use a sturdy rubber spatula or small metal spoon to blend the cream into the cheese, making a smooth spread.  
 Place the oatcakes on a baking pan and top each one with some blue cheese spread. Top the cheese with 1-2 fig slices. Place the sheet pan under the broiler for 15-30 seconds. Use a metal tong to rotate the pan as needed, making sure the figs and cheese turn bubbly.  
 Top the fig hors d'oeuvres with the fresh chopped herbs and serve.  
 Enjoy!

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