



# From the Culinary Company Kitchen

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## Grapes Rolled in Bleu Cheese

Yield: 25 portions

INGREDIENTS	AMOUNTS
Bleu Cheese	2 oz
Cream Cheese	2 oz
Seedless Grapes	25 ea
Pistachios	2 wt oz

### Process

1. Combine the cheeses in a mixer fitted with a paddle attachment and mix well
2. Pulse the pistachios in a food processor until finely chopped
3. Wrap a small amount of cheese around each grape by rolling in the palms of your hands
4. Roll the grapes in the nut powder and shape with the palms of your hands.
5. Chill for 1 hour before service