



August 3, 2016

Appetizers That Will Make You Say Cheese!

There's no question that cheese is a crowd pleaser – make one of these three easy, cheesy recipes at your next gathering, and we guarantee that your friends and family will be eating it up!

Fresh broccolini is paired with a rich Camembert custard in a flaky crust in our Broccolini and Camembert Tart. The broccolini is blanched quickly to retain its crispness and bright green colour, while frozen puff pastry makes this tart a cinch to make.

For a simple appetizer that you can make ahead, try our Greek Cheese Ball. Cream cheese, feta and butter form the base, while olives and basil give it a Greek flair. Serve with crackers or toasted baguette slices.

Get the flavours of a bacon cheeseburger in our Bacon and Cheese Stuffed Tomatoes. Hulling the cherry tomatoes takes some work, but you will be rewarded with a decadent bite of creamy mayo, smoky bacon and savoury Parmesan.

BROCCOLINI AND CEMBERT TART

Ingredients:

3 cups (750 mL) sliced broccolini (1 inch/2.5 cm)
1/4 cup (50 mL) thinly sliced green onion
1 tbsp (15 mL) fresh lemon juice
1/4 tsp (1 mL) salt
1/4 tsp (1 mL) freshly ground pepper
1/2 pkg frozen puff pastry, thawed
1 cup (250 mL) cubed trimmed camembert cheese
1 egg
1/4 cup (50 mL) sour cream
1 tbsp (15 mL) sesame seeds



1. Preheat oven to 400°F (200°C). Line a rimmed baking sheet with nonstick foil.
2. Cook broccolini in boiling salted water for 3 minutes or just until tender crisp; drain. Cool immediately in ice water; drain. Pat broccolini dry with paper towels. Combine broccolini, green onion, lemon juice, salt and pepper in a bowl.
3. On a lightly floured surface, roll out pastry into a 10 inch (25 cm) square. Place on prepared pan. Spoon broccolini mixture onto pastry, leaving a 1/2 inch (1.25 cm) border of pastry uncovered on all edges. Sprinkle cheese cubes over broccolini mixture. Whisk together egg and sour cream. Drizzle egg mixture evenly over broccolini mixture and cheese cubes. Sprinkle with sesame seeds.
4. Bake for 30 - 35 minutes or until set and pastry is golden brown. Let stand for 5 minutes. Cut into 8 pieces and place on individual serving plates. Serve immediately. *Serves 8.*

GREEK CHEESE BALL

Ingredients:

8 oz (250 g) cream cheese, softened
4 oz (125 g) feta cheese
1/4 cup (50 mL) butter, softened
1 tsp (5 mL) basil, crumbled
1/4 tsp (1 mL) pepper
1/3 cup (75 mL) chopped ripe olives
1 green onion, chopped
Sliced olives
Sliced green onion

Method:

1. Beat together first 5 ingredients (cheese through pepper). Stir in chopped olives and onion.
2. Chill mixture until slightly firm.
3. Shape into 2 balls. Wrap and refrigerate for up to 3 days. Garnish with sliced olives and onion. Do not freeze. *Makes 2 balls.*



BACON AND CHEESE STUFFED TOMATOES

Ingredients:

50 - 60 cherry tomatoes
1/2 cup (125 mL) mayonnaise
1/3 cup (75 mL) crumbled cooked bacon
1/3 cup (75 mL) finely chopped green onions
1/4 cup (50 mL) freshly grated Parmesan cheese
2 tbsp (25 mL) finely chopped celery
2 tbsp (25 mL) finely chopped fresh parsley
1/8 tsp (0.5 mL) freshly ground pepper

Method:

1. Cut a thin slice off top of each tomato; discard slices. Using a small melon baller or small spoon, scoop pulp out of tomatoes, leaving a 1/8 inch (3 mm) thick shell; discard pulp. Invert tomato shells onto several layers of paper towels. Let stand for 20 – 30 minutes. Meanwhile, to prepare filling, combine remaining ingredients (mayonnaise through pepper). Spoon filling into a pastry bag fitted with a large tip.
2. Pipe filling into tomato shells. Alternatively, filling may be spooned into tomato shells. Cover and refrigerate for up to 4 hours. *Makes 50 - 60.*