

AWARD WINNING

SHEPHERDS  
PURSE

*Artisan Cheeses*

SOURDOUGH TOAST WITH  
YORKSHIRE BLUE, FIGS,  
WALNUTS & HONEY



SERVES 4 PREP 5 MINS COOK 7 MINS

## INGREDIENTS

- 100g of Yorkshire Blue
- 4 slices of sourdough
  - 4 figs
- A handful of walnuts
  - 3 tbsps honey

## METHOD

- Lightly toast each side of the sourdough
- Slice the figs and layer onto each piece of toast covering the surface
  - Sprinkle the cheese on top of the figs.
  - Crush the walnuts and sprinkle over the cheese
- Grill for 2 minutes until the cheese begins to melt
- Remove from the grill, drizzle with honey and serve immediately

### *Top tip for drizzling honey...*

It's always easier to serve any honey, firm or runny, if you warm a metal spoon by running it under boiling water. But if you find you have firm honey which you need to drizzle then no need to fret, we have solutions. If your honey is in a glass jar, remove the lid and pop it in the microwave for 10 second bursts until it softens. If you don't have a microwave, or if your honey is in a plastic jar then pop the jar in a bowl of boiling water, after 10 minutes the honey should be softening, although you may have to refresh the hot water over the 10 minutes. Or finally, you can buy a squeezzy bottle of runny honey, but where's the fun in that?



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