

# Blue Cheese with Walnut Biscuits



dessert > **Blue Cheese with Walnut Biscuits**

*These scrumptious bites blend creamy blue cheese, crunchy walnuts, and a hint of freshly ground black pepper, perfect for young foodies and families.*



make **12**. Prep time: **10min**, chill for **1Hour** and bake: **18min**.

## Shopping LIST:

**100g** Blue cheese (*Stilton*), **50g** unsalted butter (softened), **125g** flour (sifted) plus extra for dusting, **60g** walnuts (chopped), Freshly ground black pepper, **1** egg yolk.

## Method:

- Using an electric whisk, combine the blue cheese and softened butter in a bowl until they are soft and creamy.
- Add the sifted flour to the cheese mixture and use your fingertips to rub it together, forming breadcrumbs. Then, add the chopped walnuts and a pinch of freshly ground black pepper, and mix until well combined.
- Finally, incorporate the egg yolk into the mixture, bringing it together to form a stiff dough. Briefly knead the dough on a lightly floured work surface to evenly distribute the walnuts. Shape the dough into an even 5cm diameter log and wrap it in cling film. Chill in the refrigerator for 1 hour.
- Preheat the oven to 180°C fan.
- Carefully slice the chilled dough log into 12 rounds, each about 10mm thick, using a sharp knife. Arrange the rounds on non-stick baking sheets.
- Bake in the middle of the oven for 13 minutes. Then, turn the biscuits over and bake for an additional 3-5 minutes or until they are golden brown on both sides.
- Remove the biscuits from the oven, allow them to cool slightly on the baking sheets, and then transfer them to a wire rack to cool completely.

"enjoy it!"



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