

## Roquefort & Walnut Crostini



**Serves:** 8-10

**Profitability:**

**Steps:**

Whip the Creative Base on medium speed until it breaks down to a cream consistency

Add the fresh cream and Roquefort and continue to whip until all ingredients are blended

Put the mixture into a piping bag and place in the refrigerator for 2 hours to firm

Cut the apples into small cubes then squeeze some lemon juice on top

Pipe the mixture onto the top of the crostini and decorate each with apple cubes and walnuts

**Ingredients:**

300g/ml Creative Base

300ml fresh cream

500g Roquefort

2 Granny Smith apples

1 lemon, juiced

Crostini (or other toasted bread or crackers)

150g walnuts, finely chopped