

Savoury Pecan and Blue Cheesecake Bites

50 g Parmigiano Reggiano cheese
250 g pecan halves
75 g unsalted butter, melted
3 eggs, beaten
150 ml soured cream
500 g full fat soft cheese
100 g blue cheese, finely chopped

1. Thinly sliced fruit such as red and green seedless grapes, plums and apples, to garnish (optional)
2. Preheat oven to 180°C/fan 160°C/Gas 4.
3. Grate Parmigiano Reggiano cheese into Stainless 4-Litre Mixing Bowl using Microplane Adjustable Grater.
4. Finely chop pecans in batches using Food Chopper. Add pecans and melted butter to mixing bowl; mix thoroughly using Small Mix 'N Scraper®.
5. Firmly press pecan mixture evenly over base of Medium Sheet Pan using back of scraper then bake 10 minutes.
6. Meanwhile, prepare cheese topping. Combine eggs, soured cream, soft cheese and blue cheese in Classic Batter Bowl using Mix 'N Scraper®; mix well.
7. Pour cheese mixture evenly over baked pecan base. Bake 20–25 minutes or until topping has set and tip of a sharp knife inserted into centre comes out clean.
8. Remove from oven to Stackable Cooling Rack; cool to room temperature, then refrigerate at least 3 hours or until firm, before cutting and serving. To serve, carefully run tip of damp Utility Knife around edges of cheesecake to loosen; cut into 24 squares, then cut each square diagonally in half to form 48 triangles. Carefully transfer to serving dishes using Mini-Serving Spatula; garnish with sliced fruit, if desired.

Makes 48 bites