

Cheese and Olive Bites

Rather sophisticated and very more - ish!

175g / 6oz mature cheddar cheese, grated

90g/ 3oz plain flour

15g /½ oz butter

1tsp paprika

½ tsp mustard powder

20 pimento stuffed olives, well drained.

Cayenne pepper and parsley sprigs - optional to garnish



Method

Butter a baking tray.

Work the cheese, flour, butter, paprika and mustard powder in a food processor until it resembles fine breadcrumbs. Turn out and work into a dough - you may need to add some drops of water.

Take a thumb - sized piece of dough, flatten it and wrap it round an olive. Repeat until all the olives are covered. Place the dough wrapped olives on the baking tray and bake at 200°C/ 400° F for 15 mins until golden. Let cool slightly and serve warm if possible.