

Pistachio Cheese Crescents

Dough

250gm butter
2 cups Four Leaf light flour
250gm firm cottage cheese

Filling

1/4 cup honey
1/2 cup Naturals by Melrose Pistachio Spread
1/4 teaspoon cinnamon

To make the dough, use a food processor to blend butter, flour and cheese. Divide the dough into 4 balls. Wrap and refrigerate for one hour. To make the Filling: blend honey, Melrose Pistachio Spread and cinnamon until combined.

Roll each ball out to a circle 8 inch thick. Cut like a pizza in 8 slices. Spread approx 1 teaspoon of filling on each wedge and roll towards its point. Place completed crescents on a greased tray. Bake in a moderate oven 190°C for 25 minutes. Makes 32.

Pistachio Pesto

3 cups fresh basil (no stems) firmly packed
3 cloves crushed garlic
3/4 cup freshly grated parmesan cheese
1/2 cup Melrose Organic Olive Oil
1/4 cup Naturals by Melrose Pistachio Spread

Puree basil, garlic, parmesan cheese, Melrose olive oil and Melrose pistachio spread in food processor until well combined. The end result will be a uniform taste.

Sterilise two small jars and keep refrigerated.

Toss pesto with hot, drained pasta and serve. Approx 4 cup of pesto per serving. Melrose Brazil Spread would also make a good substitute.



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Chocolate Pistachio Fudge

Makes 64 pieces

350g Kaoka 80% dark chocolate, chopped
1 x 397g can condensed milk
30g butter
pinch salt
125g Melrose pistachio nut spread

1. Put the chopped chocolate, condensed milk, butter and salt in a heavy-based pan on a low heat and stir to melt.
2. Add the pistachio nuts spread to the melted chocolate and condensed milk and stir well to mix.
3. Pour and spatch this mixture into a foil tray 23cm square, smoothing the top.
4. Let the fudge cool, and refrigerate until set. You can then cut it into small pieces approx 3x2.25cm. Cutting 8 x 10 lines in the tin to give 64 pieces best achieves this.
5. Once cut, it can be kept in the freezer - no need to thaw, just eat straight away.



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