

Bleu D'Auvergne Grape Truffles
Toasted Walnuts

Serves 12

36 large red or green seedless grapes
2/3 cup cream cheese
1/2 cup bleu d'Auvergne cheese or your favorite blue cheese
1 cup finely chopped toasted walnuts

Wash grapes well. Pat dry.

Using wooden spoon, beat cream cheese and bleu d'Auvergne in mixing bowl until smooth. Spread walnuts in shallow dish. Generously coat each grape with cheese mixture. Roll in walnuts. Refrigerate 30 minutes. Transfer to serving bowl.

Bon Appetit...Executive Chef Bernard Guillas
The Marine Room, La Jolla
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