



## **Danish Blue Bites** (Makes 20)

60g Butter  
90g Flour  
60g Blueveined cheese, grated in GRINDER  
Salt and pepper  
5ml Mustard powder  
1 Egg beaten  
60g Walnuts, chopped in GRINDER  
Paprika to sprinkle

### Method:

Rub together butter and flour, with MINCER, until mixture resembles breadcrumbs. Add cheese and seasoning to taste. Mix in mustard powder. Stir in enough egg to give a firm dough. Knead until smooth. Roll out on a floured surface, cut into assorted shapes. Place on a greased baking tray. Brush with the remaining egg. Sprinkle with nuts and paprika. Bake at 180`C for 10-12 minutes.  
Allow to cool on wire cooling rack.