



Pink Lady® apple goat's cheese cigars

Sweet meets salty in this delicate bite. It's perfect for a canapé or even a cheeseboard – just add a glass of wine.

Makes 10 - 12



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Ingredients:

- ♥ ½ cup (125ml) butter
- ♥ ¼ cup (60ml) honey
- ♥ 6 sprigs thyme, plus extra sprigs
- ♥ 1 packet (500g) phyllo pastry, defrosted at room temperature
- ♥ 2 logs (100g each) goat's cheese, crumbled
- ♥ 6 Pink Lady® apples, cored and quartered
- ♥ Salt and milled pepper (use a mix of pink and black pepper)

Method:

1. Preheat oven to 180°C.
 2. Combine butter, honey and thyme and heat until melted. Allow butter to bubble slightly so thyme can infuse properly. Remove from heat.
 3. Place 2-4 sheets of phyllo pastry on top of each other, brushing each layer with a bit of flavoured butter.
 4. Cut into strips or ribbons 5-7cm wide.
 5. Slice apple quarters into thin 1mm slices.
 6. Pack apple slices along pastry strips, overlapping slightly.
 7. Top with crumbled cheese and some thyme leaves. Season.
 8. Roll up pastry ribbons to create cigars.
 9. Place on a lined baking tray and brush tops with leftover flavoured butter.
 10. Bake for 10-15 minutes, or until light brown. Serve.
- ***Good idea:** Sprinkle some almonds, pistachios or walnuts over cheese for added crunch.

