

Goat Cheese Roll With nuts, honey and apricot jam



[Español](#)

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Ingredients: For spreading on 20 crackers

- 1 goat cheese roll (120 g)
- 100 g of apricot jam
- 50 g chopped dehydrated apricots
- 2 tablespoons of honey
- 20 toasted and chopped hazelnuts
- 20 toasted and chopped pistachios
- Chopped fresh, whole mint leaves for decoration
- 20 Crackers



and...

Butter knives to spread the cheese and jam on the crackers

Prep time: 15 minutes

Instructions

- Remove the cheese from the packaging to allow it to reach room temperature and soften.
- Mix the hazelnuts with the pistachios, put them in a plate and coat the cheese roll with the mixture, softly pressing on it so the nuts stick (reserve any that fall off). Place them on a tray and cover with half of the dried apricot Top with the chopped mint and decorate with the whole leaves.



□ In a bowl mix the dried apricots with honey, any nuts that didn't stick and the rest of the dried apricots.



□ Serve the roll on a tray with the bowl of mixed jam and some crackers to spread on.



Suggestion:

You can substitute the apricot jam with peach jam, or whichever you like best, but don't forget to place some butter knives nearby for the cheese.