

GORG & GRAPE BITES *with AmaGorg® Gorgonzola*

Ingredients

8 oz of AmaGorg
6oz Quark or Whipped Cream Cheese
1/3 cup of honey
¾-1 cup of chopped pistachio
40 grapes, chilled



Directions

Line a baking sheet with parchment paper and set aside. In a bowl, mix together the AmaGorg with the Quark/whipped cream cheese until smooth, but still dense. Mix in honey and set aside. Place the crushed pistachio in a separate bowl. Begin by rolling each grape into the Gorgonzola mixture and coat evenly. Place each grape on a plate until you have rolled all of the grapes in the cheese mixture. After all of the grapes are coated in the cheese mixture, roll each grape in the crushed pistachios. Place on the lined baking sheet. Continue until you have rolled all the grapes in the pistachios. Place the baking sheet into the fridge and refrigerate for 3-4 hours before serving.

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