

# PORT, CHEESE AND DRIED FRUIT ROLL



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## SERVES 8

Preparation Time: 25 min

Cook Time: 10 min; 3 hours chilling

## INGREDIENTS

100g shelled walnuts, roughly chopped • 350g dried figs, roughly chopped • 150g tropical mix of dried fruit and nuts (Seeberger), roughly chopped • 175g dried cranberries, roughly chopped • 3 tablespoons white grape juice

**Extras:** cheese selection including stilton, camembert, “Selle-sur-Cher” goat’s cheese and “Queijinho do Prado”, all served at room temperature • White or red grapes and a bottle of the KROHN “Colheita 1961” port

## METHOD

Place 200g of the figs, 75g of the tropical mix, 100g of the cranberries and the juice into the blender and blend till a smooth paste • Remove from the blender and add the rest of the dried ingredients and the walnuts • Mix together with your hands and knead firmly, forming into a sausage shape, before wrapping tightly in cling film and leaving to chill in the fridge for at least three hours

**To serve:** Remove the cling film and cut into thick slices 30 minutes prior to serving • Place on a plate with the cheeses and the grapes

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