

## Goat Cheese Kisses

3 tbsp hazelnuts (filberts) or pistachios, finely chopped

6 oz creamy goat cheese (the smaller log)

6 dried apricots or dried figs, each cut into quarters

1. Line a plate or small tray with wax paper.
2. Place nuts in a shallow dish or a medium bowl.
3. Scoop a heaping  $\frac{1}{2}$  teaspoon goat cheese and press a piece of dried apricot (or fig) into the centre. Wrap the cheese around the dried fruit to form a ball.
4. Roll the ball in the chopped nuts to create a crust; set on the plate or tray.
5. Repeat with remaining goat cheese, dried fruit and nuts.

Note: because the goat cheese is creamy it tends to stick a bit to your hands. So I generally create all the cheese balls first, wash my hands, and then roll all the balls in the chopped nuts.

The recipe makes about 2 dozen pieces.

The kisses will keep, covered, in the refrigerator for up to 4 days.