

## Roquefort Fig and Pear Skewers

Preparation: 20 minutes

Yield: 24 pieces

Recipe: By Greg Strahm, *The Silver Chef*



**1/2 pound roquefort cheese**  
**1/2 pound cream cheese**  
**1/4 pound roasted unsalted pistachio nuts, well chopped**  
**1 1/2 pounds large red or green seedless grapes**

**3 ripe bosc pears, cored and cut into eight lengthwise slices**  
**12 dried figs, cut in half lengthwise**  
**24 (4-inch) skewers**

- 1) In a food processor, finely chop the nuts and set aside. Rinse grapes and allow to dry completely.
- 2) In a large bowl blend the cheeses, cover and refrigerate for 2 hours.
- 3) Coat each grape by flattening a small amount of the cheese mixture in your palm then rolling the grape and cheese between both palms. Transfer to a parchment paper lined pan. Refrigerate for 3 hours until firm.
- 4) Roll the chilled grapes in the chopped pistachios to cover completely. Place half of a fig on skewer, followed by roquefort ball, then, a pear cube. Arrange on a garnished platter and serve.