



BLUE CHEESE DIP

<https://www.mainland.co.nz/recipe/blue-cheese-dip.html>



PREP TIME
10 MINS

COOKING TIME
15 MINS

SERVES
4

Roast veges will never be the same again with this tangy and delectable Blue cheese dip. Creamy and rich, it's the perfect starter to any meal. With a dash of port, it's every foodies dream.

Ingredients

- 1 tbsp olive oil
- 1 small onion, peeled and finely diced
- 1 clove garlic, finely sliced
- ½ tsp caraway seeds
- 100g Mainland Special Reserve Blue Vein cheese
- 250g Anchor Original Cream Cheese, at room temperature
- Dash of port (optional)
- Freshly ground black pepper, to taste

Method

1. Heat oil in a medium pan and sauté the onion, garlic and caraway seeds over a gentle heat until soft and fragrant.
2. Crumble in blue vein cheese and stir in the cream cheese with the port if using. Mix well until smooth and creamy and remove from heat immediately.
3. Serve the dip warm with seared baby vegetables and oat biscuits for dipping.