



# 3 WAYS WITH SMOKED CHEDDAR

[https://www.mainland.co.nz/recipe/3\\_Ways\\_with\\_Smoked\\_Cheeddar.html](https://www.mainland.co.nz/recipe/3_Ways_with_Smoked_Cheeddar.html)



PREP TIME  
**10 MINS**

COOKING TIME  
**5 MINS**

SERVES  
**4**

This award winning cheese, aged for up to 18 months has a subtle smoky taste and is perfect paired with prosciutto and a juicy cherry tomato or with a crisp slice of apple and sweet honey drizzled on top.

## Ingredients

### Smoked Cheddar Crostini

- Crostini
- Prosciutto
- Smoked Cheddar slice
- Cherry tomato

### Smoked Cheddar and Pita Crisps

- Sundried tomatoes
- Crumbled Cheddar
- Small basil leaves

### Smoked Cheddar, Apple & Honey

- Slice of apple
- Honey
- Thyme

## Method

### Smoked Cheddar Crostini

1. Toast the sliced baguettes, then add on a slice of Prosciutto, a slice of Smoked Cheddar and half a cherry tomato.

### Smoked Cheddar and Pita Crisps

2. Take a Pita crisp, and add a sundried tomato and crumble some Smoked Cheddar and top with small basil leaves.

### Smoked Cheddar, Apple & Honey

3. Take a cracker of your choice, and place a thin slice of crisp apple on top. Then add a slice of Smoked Cheddar. Drizzle with honey and add some thyme leaves on top.