

What Katie ate...

BLUE CHEESE TOASTS WITH BLACK PUDDING, PEAR + FIG

175g blue cheese
2 tbsp sour cream
1 ripe avocado
300g black pudding
3 small pears, cored
1 tbsp caster sugar
2 star anise
4 slices sourdough, thickly sliced
4 figs, torn in half
Bunch fresh sage leaves
runny honey
Good quality olive oil
Maldon sea salt flakes
Freshly ground black pepper

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SERVES 8

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Place avocado flesh in a bowl and mash up well with a fork, add the sour cream and mix then crumble in the blue cheese.

Combine well and season with salt and freshly ground black pepper. Set aside.

In a frying pan cook the black pudding, breaking up with a spatula. Drain and allow to cool slightly.

Cut your pears into quarters length ways. Add to a small pot along with sugar and star anise, add 1-2 tbsp water and bring to a boil, then reduce heat and simmer for 12 - 15 mins or until pears are just soft and sauce has thickened. Don't let the pears overcook or they will be too mushy.

Toast bread slices.

To assemble, spread cheese paste on toast slices, top with some crumbled black pudding, pears and torn fig.

Top with a sage leaf (optional) and finish with a small drizzle of runny honey and some extra black pepper.