

## RECIPE 4-57

# BLUE CHEESE AND DUCK BREAST CANAPÉS

Recipe Yield: 48 pieces

MEASUREMENTS		INGREDIENTS
U.S.	METRIC	
½ pound	227 g	Butter, unsalted
½ cup	118 mL	Blue cheese (Maytag, Stilton, Bel Paese, Roquefort)
To taste	To taste	White pepper, fresh ground
To taste	To taste	Salt
48 each	48 each	Croutons, round, dried
3 each	3 each	Duck breast, sliced 1½ inches
96 each	96 each	Mandarin orange segments
1 cup	237 mL	Pistachios, chopped toasted

### PREPARATION STEPS:

1. Combine butter, blue cheese, salt, and pepper. Blend until smooth.
2. Spread cheese paste evenly onto croutons.
3. Neatly place a piece of duck breast onto the covered crouton.
4. Place two orange segments onto the duck.
5. Sprinkle oranges with chopped pistachios.
6. Serve immediately.