



CREAM CHEESE & JOYA® SPREAD

Serves 6 - 8



INGREDIENTS:

- **Spread**
- 230 g tub plain cream cheese
- 10 ml (2 tsp) poppy seeds
- 10 ml (2 tsp) pink peppercorns, crushed
- 20 ml (4 tsp) fresh thyme leaves
- 1 JOYA® apple in the skin, coarsely grated
- **To serve**
- another 1-2 JOYA® apples in the skin, cut into wedges
- salad leaves and herbs of your choice
- any cured meat of your choice
- caperberries or capers
- crostini or melba toast

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METHOD:

1. **Spread:** Place cream cheese in a mixing bowl and stir to soften slightly. Combine the poppy seeds, peppercorns and thyme in a small bowl.
2. Stir half of the peppercorn mixture with the grated apple into the cream cheese. Place in a serving bowl. Sprinkle with the remaining peppercorn mixture and refrigerate until needed. (The cream cheese spread is best eaten within a day.)
3. **To serve:** Place bowl of spread on a platter or even a cake stand with the rest of the serving ingredients. The spread is delicious on crostini but do try it as a dip with the apple wedges. For a festive twist, arrange all the elements with the bowl of spread in the shape of a wreath. Show off the beautiful red skins of the JOYA® apples to make it colourful. Enjoy as a starter on a festive table or as part of an al fresco meal with a glass of your favourite drink.

JOYA® recipe tip:

Homemade crostini are delicious with the Cream cheese & JOYA® spread. It is so easy to make your own. Cut a multigrain baguette or bread of your choice into thin slices. Place in a single layer on a baking tray and roast in a preheated oven at 180 °C for 10-15 minutes until crisp and toasted. Store in an airtight container until needed.