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Grape-Olive Compote over three-cheese spread



Grape-Olive Compote on 3-cheese spread. Photo Susie Iventosch

1/2 cup crumbled blue cheese

1 cup cream cheese

4 oz. Montrachet goat cheese

Directions

Compote

Toss all together and place in a greased or sprayed, small casserole dish Bake at 350 degrees for 1 hour. Stir and cool. Refrigerate until ready to use.

Cheese Spread

In a medium sized bowl, beat blue cheese with an electric beater until as smooth as possible. Beat in cream cheese and goat cheese. Refrigerate until ready to use. Then spread in a round, about 1 inch thick, on a serving platter, and spread compote on top. Serve on crostini toasted with olive oil and a wee bit of sea salt

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Ingredients

Compote

2 1/2 cups seedless red grapes, cut in half or quarters (measure after cutting)

1 1/2 cups pitted Kalamata olives, cut in half (measure after cutting)

1 teaspoon dried thyme, or 1 tablespoon minced fresh thyme

1/2 teaspoon sea salt

2 tablespoons olive oil

2 tablespoons balsamic vinegar

Cheese spread (adjust quantities as you like)