



Pink Lady® apples with ricotta & bacon

Makes 10 balls



Ingredients:

- ♥ 100g plain goat's cheese
- ♥ 1 Pink Lady® apple in the skin, cut into small cubes
- ♥ 125ml (½ cup) dukkah
- ♥ handful of fresh dill sprigs
- ♥ another 1-2 Pink Lady® apples in the skin, quartered and cut into thin wedges to serve

Method:

1. Stir goat's cheese in a bowl until slightly softened. Mix in apple cubes.
2. Roll the mixture into about 10 small balls.
3. Place dukkah in a bowl and add the cheese balls. Toss the balls in the dukkah until well coated.
4. Arrange balls on a platter with dill, Pink Lady® apple wedges and extra dukkah. Dip some of the apple wedges into the dukkah.

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