

Mascarpone Stilton Torte

1 lb. Mascarpone cheese (room temperature, this is key)
2 Tbs. honey
8 oz. Stilton cheese, sliced
1/2 cup pecan pieces
1/2 cup Craisins



Directions:

In a bowl stir the honey with mascarpone.

In a very small bowl-shaped dish (deep), spray the sides with cooking oil. Line the bowl with saran wrap covering all sides, be sure to push the saran wrap flat. Spray again with cooking spray. Spread the sides and bottom with mascarpone mixture, about 1/4" thick.

Cut stilton into slices about 1/4" thick and line the bottom with slices. Then layer 1/4" mascarpone, then more stilton. top.

Keep layering until you reach the top. Top layer should be mascarpone. Tightly seal with saran wrap.

Refrigerate for a few hours until the mascarpone is firm.

To serve, tip it over onto a serving plate and remove the saran wrap. Push crushed pecans on sides and raisins on top.
Serve with your favorite crackers.

The Cheese Shop Mysteries-Berkley Prime Crime

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