

# Muscat grapes with goat cheese and pinenut

Recipe for 12 tapas

## Description

Muscat grapes rolled in fresh goat cheese and roasted pinenuts served with a honey-thyme dip

## Note

You can replace the pine nuts with pistachios or pecans.

## Ingredients

### For the muscat grapes

- 30 Gr Pine nuts
- 12 Unit(s) Muscat grapes
- 100 Gr Fresh goat cheese
- 15 Ml Cream 35%
- 30 Ml Honey
- 1 Sprig(s) Thyme
  
- Salt and pepper

## Preparation

- Preparation time **20 mins**
- Preheat your **four** at **375 F°**

### Muscat grapes preparation

Roast the pine nut 6-8 minutes in the oven. Let them cool down before chopping them roughly. Take off the leaves from the thyme stem. In a bowl, mix the goat cheese with the cream. Season with salt and pepper. Take a grape and wrap it with a little bit of goat cheese mix. Roll it in the crease of your palm in order to shape a nice ball. Roll it in the chopped pine nuts in order to make it stick to the goat cheese. Place a bamboo skewer in each grape.

### Honey-thyme dip preparation

In a small pot, heat up the honey with a little bit of water and the thyme leaves. Let it infuse 10 minutes on low heat and transfer it in a small serving container.

### To serve

Serve your muscat grapes with the honey-thyme dressing on a large plate.

**Bon appétit!**