



Recipes

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Creamy Stilton and Hazelnut Dip

Serves 4

Ingredients:

1 Tbsp. Unsalted Butter
2 large Shallots , roughly chopped
2 tsp. Granulated Sugar
1/2 cup Port (preferably Tawny)
1 lbs. Stilton Cheese , crumbled
16 oz. Cream Cheese , softened
2 oz. Whipped Cream
3/4 cup Hazelnuts , chopped and toasted
Mission® Pre-cut Unfried Tri-Color Tortilla Chips
(10821)

Directions:

1. Melt butter in a sauté pan over medium heat. Add shallots and sauté for 5 minutes. Sprinkle sugar over shallots and cook until caramelized, about 5 more minutes. Add port and stir. Cook until the mixture becomes thick and syrupy. Set aside.

2. Place shallot mixture, cheese, cream and all but 2 tablespoons of hazelnuts in a processor. Blend to combine ingredients to a chunky consistency. Transfer to ramekin(s) according to desired portions. Sprinkle with hazelnuts. Place in broiler or salamander and heat until golden and heated throughout. Serve with Mission® Tri-color tortilla chips.