

Cucumber Rounds w/ Cashew Cheese Tapenade

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 3 hours

Preparing the Cashew Cheese Tapenade

Prepare your Mise en Place.

Slice the cucumbers into about 1/2 inch thick rounds. Using a small spoon or tsp measuring spoon scoop out a bit of the seeds, making sure not to go all the way through, to make the cucumber cups. Set aside.

Prepare the Tapenade Cashew Cheese and place in a pastry bag. Slice the figs in wedges to use as garnishes.

Step 1: Preparing the Cashew Cheese Tapenade

- 2 English cucumbers, peeled
- 1 1/2 cup Tapenade Cashew Cheese
- 1/2 cup Balsamic Figs

Step 2: Assembling the Appetizer

With each cucumber cup pipe on a small amount of cheese into the center of the cup. Garnish with a small wedge of Balsamic Figs and garnish with parsley leaf or sliced chive.