



## Aged Leicestershire Red Bites

Never tried cheese and chocolate together? Try this simple recipe, featuring bitter dark chocolate which brings out the slightly sweet nuttiness of Aged Leicestershire Red. We think you'll come back for more.

### Ingredients

- 250g Milk chocolate
- 200g Thomas Hoe Aged Leicestershire Red
- Makes 20

### Method

1. Cut the Aged Leicestershire Red into 20 bite-sized cubes.
2. Melt the dark chocolate in a bowl over simmering water.
3. Coat the Aged Leicestershire Red cubes with the chocolate and leave to dry on a sheet of greaseproof paper.
4. Refrigerate until ready to serve.