



SPICED WALNUTS

Trefethen

TREFETHEN SPICED WALNUTS



Perfect for the fireside... Trefethen Spiced Walnuts, a wedge of Point Reyes blue cheese, and a slice of fresh pear are wonderful together. Snuggle in with our Late Harvest Riesling and enjoy a winter's evening*

INGREDIENTS

- 1 egg white
- 2 cups shelled walnut halves
- 2 Tbsp sugar
- 1 Tbsp ground cinnamon
- 1 Tbsp ground ginger
- 1/2 Tbsp ground cloves
- 1 pinch salt

PROCEDURE

Preheat oven to 400F. Whip egg white in a large bowl until frothy. Toss walnuts in and coat thoroughly. Combine sugar and spices and sprinkle over walnuts, coating evenly. Spread onto cookie sheet and roast in oven until toasted. Remove and cool.

Point Reyes Blue Cheese - Point Reyes Farmstead Cheese Company is a small cheese producer overlooking Tomales Bay at Point Reyes on the coast above San Francisco. They only make this blue cheese and it is truly a treat.