

Stuffed Sperrin Blue Cheese Pita

Preparation & Cooking Time: **15mins**

Serves: 4 (2 portions each)

Ingredients:

- ¼ cup of extra virgin olive oil
- 4 slices Sperrin Blue cheese crumbled
- 2 table spoons of cider vinegar
- ¼ teaspoon of salt
- 1 large crisp sweet apple.
- 1 medium fennel bulb
- ½ butterhead lettuce
- ¼ teaspoon of finely ground pepper
- 8 pitas



Preparation:

SPERRIN BLUE

1. Preheat oven to 160°C
2. Whisk oil, vinegar, salt and pepper in large bowl.
3. Thinly slice apple and fennel and add to bowl and toss until coated.
4. Chop lettuce thinly and place in bowl, tossing gently.
5. Crumble Sperrin Blue over mixture and toss gently.
6. Slice side of pitas open and place on tray and into oven for 2 minutes
7. Remove pitas and stuff with mixture & Serve.

