

From the kitchen of

Goldie's[®]

Scones

All You Need:

2 oz baked asiago cracked
black pepper scone
Boursin cheese or any spreadable
cheese of your choosing
1 jar of Olive Tapenade
Carrots sliced for garnish

ASIAGO & CRACKED PEPPER[®]

All You Have To Do:

Slice Asiago scone in half horizontally.
Take 1 tablespoon (approx.) of softened
Boursin cheese and spread over the top of
each half. On top of cheese add 1 tablespoon
(approx.) of olive tapenade and spread to cover cheese.
Garnish with slice of carrot.

Simple and ooh so tasty!

Cook 1 dozen for an easy 24 appetizers!

