

PEPPERED HERRING CHEESE SPREAD

Recipe created for Crown Prince by Chef Jan Tang, Orange Blossoms Catering

Ingredients:

1 can <u>Crown Prince Natural Kipper Snacks</u> <u>with Cracked Black Pepper</u>

8 ounces mascarpone* cheese

3 tablespoons whole grain mustard

1 tablespoon chopped fresh tarragon

Salt and black pepper to taste



Directions:

In a small bowl, combine all ingredients and mix well. Cover with plastic wrap and refrigerate for at least 1 hour or overnight to allow the flavors to develop.

NOTE: Serve on sliced baguettes or crackers.

*Cream cheese may be substituted for mascarpone cheese.

Serves 4