

Caper, Shallot, and Green Tea Cream Cheese

Steeped in Tradition | July/August 2005



Serve this with home-cured gravlax atop endive leaves and rye cocktail bread.

- 1/2 CUP WHIPPED CREAM CHEESE**
- 1 TBSP. MINCED SHALLOTS**
- 2 TSP. SMALL CAPERS, DRAINED AND RINSED**
- 1 TSP. GREEN TEA LEAVES, FINELY GROUND**

In a small bowl combine cream cheese, shallots, capers, and ground tea. Season to taste with salt and pepper. If needed, add 1 to 2 teaspoons hot water for a smoother texture. Cover and refrigerate until needed, up to 1 day. Serve chilled. Makes about 1/2 cup (8 servings).