

Roquefort Cheese Spread



This could also be a potted cheese. You can make this with Gorgonzola if that's what you have on hand.

- 1 tablespoon butter
- 3 whole shallots, peeled, minced
- 2 whole garlic cloves, peeled, minced
- 3 ounces brandy
- 4 ounces heavy cream
- 4 ounces Roquefort cheese, or Gorgonzola
- 1/4 cup walnuts, chopped, toasted
- 24 slices of baguette, lightly toasted (brushed with oil)

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

1. In a small saucepan melt the butter over medium heat and add shallot. Cook for about 3 minutes until shallots have begun to soften. Add the garlic and cook for about 30 seconds.
2. Turn off heat and add the brandy. Return to heat and simmer until the brandy has been reduced by about half.
3. Add the heavy cream and continue to cook for about 3-4 minutes until cream has reduced by about 1/3 to 1/2.
4. Remove from heat and add the crumbled cheese. Pour into a ramekin just large enough to hold the mixture. When ready to serve sprinkle top with chopped, toasted walnuts. Serve with toasted baguette slices or crackers.

Per Serving (excluding unknown items): 221 Calories; 18g Fat (82.1% calories from fat); 6g Protein; 3g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 369mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.