Blues in the Night Sauce

Enough for 2

Not something my momma done tol’ me, but all my own work though there is, frankly, very little of that involved. This embarrassingly easy sauce transforms a couple of freezer hamburgers or a steak that’s looking a bit lacklustre, jazzed up macaroni or a bowl of penne, and lifts cauliflower cheese to new heights. Feel free to use any strongish blue cheese, but please, not Danish, which will merely loot and pillage your tastebuds.

Wine recommendations

The cream and herbs tame the blueness, so seek out a robust northern Italian red or a gutsy mountain white with the pasta or veg. Try Barbera d’Alba, 2010 (ref IT15371, £8.50) or The Society’s Pinot Grigio (ref IT4261, £7.75).

Ingredients

- 150g Stilton or Gorgonzola
- A tablespoon of Parmesan or Pecorino
- 100g crème fraîche (half a small tub) or mascarpone
- a generous handful of fresh thyme or sage leaves, finely chopped
- a pinch of Cayenne pepper
- salt if you think it’s needed but work with the cheese and go gently

Method

Combine all the ingredients in a small pan and heat very gently until the cheese has melted and starting to bubble very gently. Remove from the heat, stir well and set aside until needed.

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