



Roquefort Mousse
Pairs with Mirassou® California Pinot Noir
or Mirassou® Monterey County Chardonnay

Preparation time, 3 minutes

8 ounces Roquefort cheese
8 ounces Mascarpone cheese, or substitute cream cheese
½ teaspoon sugar
¼ teaspoon coarsely cracked black pepper

Combine the ingredients in the work-bowl of a food processor fitted with the metal chopping blade. Pulse to a smooth and even consistency, then continue to process on high speed until the mixture thickens. Transfer the mousse to a tightly covered container and refrigerate until use.

This versatile preparation can be served in a crock with crackers or bread, piped into dried fruit, or served on crudités and blanched chilled vegetables. Bring the mousse to room temperature before serving for best texture and flavor.

Makes 1 pound