

# ROQUEFORT SAUCE

serves 2

1 slice butter  
1 shallot, chopped  
100 g Roquefort cheese, cubed  
150 ml double cream  
2 teaspoons brandy

You will need just a knob of butter. The cream must be Double (Heavy) cream or it will split when being cooked.

In a small saucepan melt the butter over a low heat and add the onion. Saute until soft but not coloured.

Turn the heat up and add the Brandy, stirring for a minute.

Turn the heat back down and add the Roquefort and stir with a wooden spoon when it starts to melt add the cream.

Don't let it boil or it will go too runny and may curdle.

Stir until heated through and serve immediately.