



Mousse de Endibias con Salsa de Cabrales (Endive Mousse with Blue Cheese Sauce)

Serves 8 to 10: Makes 1 (5-cup) ring mold

For the mousse:

3 tablespoons butter
1 large leek, chopped, with 1/3 of the green part
1 medium onion, chopped
1 pound Belgian endive, stems trimmed, chopped
2 ounces creamy blue cheese, such as Danish or Oregon blue
6 eggs
Salt and freshly ground white pepper to taste
1 tablespoon fresh lemon juice

For the sauce:

1 ounce blue cheese (same as above)
2 to 3 tablespoons half-and-half
1-1/2 tablespoons mayonnaise

As a garnish:

2 heads Belgian endive, stems trimmed and leaves separated
Toasted rounds of a baguette

To prepare the mousse: Preheat oven to 350 degrees F.

Heat butter in a large skillet. Sauté leek with onion over low heat, stirring occasionally, until very soft and beginning to color – at least 20 minutes. Stir in endive; cover and cook for 10 or 15 minutes, until very soft. Purée in the blender, together with the cheese and eggs. Taste for seasoning, adding salt and pepper if necessary (depending on the saltiness of the cheese).

Butter generously a 5-cup ring mold and fill with the mixture. Place a mold inside a larger pan filled with boiling water halfway up the mold. Bake in the preheated oven, uncovered, for 45 minutes until firm.

To prepare the sauce: While mousse bakes, purée cheese with mayonnaise until smooth. Blend in half-and-half until smooth. Chill for an hour or two, to let flavors mingle.

To assemble the mousse: When mold is cool, turn mousse out onto a round platter. (Don't worry if it doesn't come out perfect; scoop up with a rubber spatula any mousse that may have been pulled off and patch the surface to even it out.) Spread the sauce over and around the mousse.

Serve garnished with endive leaves around it, and pass the toast.

Wine Pairing:

Marimar Estate Chardonnay/Albariño

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by Marimar Torres