

Amuse-Gueule Au Roquefort {Boursin Cheese Balls - Cold}

QuickTime™ and a
TIFF (Uncompressed) decompressor
are needed to see this picture.

½ lb Roquefort or blue cheese
4 to 6 Tb softened butter
1 ½ Tb chives
1 Tb finely minced celery
Pinch of cayenne pepper
Salt if needed
1/8 tsp pepper
1 tsp Worcestershire sauce

Crush the cheese in a bowl with 4 Tb of the butter and work into a smooth paste. Beat in the chives, celery, seasonings, and Worcestershire. If mixture is very stiff, beat in more butter by fractions. Check seasoning carefully. Roll into balls about ½ inch in diameter.

½ cup fine, stale, white bread-
crumbs
2 Tb very finely minced parsley

Toss bread crumbs and parsley in a plate. Roll the cheese balls in the mixture so they are all well covered. Chill.

Serve as they are or pierced with a toothpick.
Makes about 24