



Sue's daughter bought her a selection of great Welsh Cheeses for her birthday. So armed with Blue Stilton this was her creation last night.

Sauce Ingredients:-

Crème Fresh

Soft Cheese (Philadelphia or similar)

Blue Cheese

Shallots, sliced

2 Cloves of Garlic, minced

300ml of Chicken Stock

100ml Cheap White Wine

A knob of Butter

Rehydrated Wild Mushrooms (Auricularia Auricula-Judae), chopped

Salt & Pepper

Method:-

- (1) Fry the Shallots and then add the Garlic until the Shallots are softened.
- (2) Season with Salt & Pepper.
- (3) Add the Chicken Stock and Wild Mushrooms then simmer for 20 minutes.
- (4) Add the Wine and simmer for another 20 minutes.
- (5) Add the Blue Stilton and allow to break down.
- (6) Add the Crème Fresh and Soft Cheese and stir in.
- (7) Add the Butter and turn off the heat.

(8) Stir and serve.

We served the sauce of Chicken breasts stuffed with Blue Stilton. With Broccoli, Carrots, fried Potato discs and a bit of fresh Parsley to garnish.