

# VODKA MARTINI *with* BUTTERMILK BLUE STUFFED OLIVES

Chef/Owner David Burke, Fromagerie, Rumson, New Jersey

**Yield:** 1 Martini

## *ingredients*

### **Buttermilk Blue Stuffed Olives**

1 jar Spanish olives  
with pimento

4 ounces **Buttermilk Blue**

Rosemary twigs, approx.  
2 inches long

### **Vodka Martini**

3 ounces Vodka

1 tablespoon Vermouth

Ice cubes

## *method*

### **Buttermilk Blue Stuffed Olives**

- Remove pimento from olive, and stuff olive with a small chunk of **Buttermilk Blue**. Place the rosemary twig in the cheese as a skewer for the olives. Repeat as necessary.

### **Vodka Martini**

- Pour Vermouth into a chilled martini glass and swirl around glass. Discard Vermouth. Combine Vodka and ice cubes in a shaker and shake vigorously. Strain Vodka into martini glass, and garnish with several Buttermilk Blue Stuffed Olives. Serve immediately.



*“To satisfy my Blue cheese cravings, I cook penne al dente (2 minutes less than what is indicated on the package). While the pasta is cooking, I cut some spring onions and whatever I can find in the kitchen...nuts, sundried tomatoes, veggies, or fruit. Then I pan fry everything with extra virgin olive oil. When the pasta is finished and drained, I stir in the contents of the pan and a hefty amount of crumbled Buttermilk Blue. You could also stir in some shaved Homestead.”*

Felix Roth,  
Co-owner and Technical Director