

# BLOCK & BARREL

## Blue Cheese Split Wheel

SUPC#7420060



Chef Andrew Meek crafted this elegant dessert beginning with the light and crisp tuile cup. The creamy Blue Cheese ice cream is the perfect compliment to the sweet-tart pear simmered in a fragrant mixture of port wine, cinnamon, anise and cloves.



Carefully made by hand from plump curds of raw Jersey cow's milk, shelf cured for 60 days. The first cut reveals abundant yellowish-green veins that blossom quickly into deep royal blue.

### Blue Cheese

#### Port Poached Pears and Sauce Yield: 6 servings

1 Bottle Port Wine	1	Orange, zested
2 Cinnamon Sticks	3	Whole Star Anise
6 Whole Cloves	1 Tbsp.	Whole Peppercorns
6 Crimson Pears, peeled		

1. Simmer the port wine with the spices over medium heat. Add pears.
2. Cover the pears with an inverted plate making sure the pears are under the surface of the wine. Simmer for 3-4 hours or until the pears are soft and red. Remove the pears from mixture with a slotted spoon, set aside.
3. Strain the wine mixture.

#### SAUCE

1. In a small saucepan, place 2 cups of the remaining strained port liquid and add 1/2 cup sugar. Over medium heat, reduce until thick and shiny.

#### Blue Cheese Ice Cream Yields: 1 1/2 quarts

12	Egg Yolks	7 oz	Granulated Sugar
1 pint	Whole Milk	1 pint	Heavy Cream
3 oz	Blue Cheese		

1. In a mixing bowl, Mix egg yolks and sugar.
2. In a medium saucepan, bring milk, cream and cheese to a boil.
3. Pour a ladle of hot milk mixture into egg mixture, stirring well, then pour back into pan of hot milk mixture. Stir, then strain.
4. Cool completely. Freeze in ice cream freezer.
5. Serve in Tuile Cups with Port Poached Pears.

#### Tuile Cups

3 cups	Orange Juice	3 lbs.	Granulated Sugar
14 oz	Butter, melted	14 oz	Bread Flour

1. Preheat oven to 325°F
2. In a medium saucepan combine first 2 ingredients, bring to boil.
3. In a small mixing bowl, mix butter and bread flour until blended. Whisk roux into hot orange juice mixture, bring to boil, constantly whisking.
4. Cook 3-4 minutes. Chill overnight.
5. Put 1 Tbsp. of chilled mixture onto Silpat. Work in a circular motion until an approx. 3 inch diameter circle is formed.
6. Bake in a 325°F oven until lightly brown. Allow to rest for approx. 30 seconds, then peel off and immediately drape each over the bottom of a coffee cup.
7. Repeat with remaining mixture.

*Signature Chef*

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