

# BLOCK & BARREL Blue Cheese Split Wheel

SUPC#7420060



Blue Cheese stuffed into giant green olives creates a distinctive, nearly addictive flavor in an end-of-the-day relaxing martini.



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.

## Additional Application Ideas

- Stuff burgers with Blue Cheese
- Perfect for a cheese board selection
- Combine Blue Cheese with cream cheese and asiago for a savory cheesecake
- Perfect addition to a pear walnut salad
- Great flavor impact for white pizzas
- Sprinkle over hot asparagus



## Blue Cheese

### Blue Cheese Stuffed Olives Martini

1. Remove the pimento piece from olive.
2. Take a small piece of Blue Cheese and place in the olive cavity, repeat as many times as desired.
3. Repeat this procedure for as many olives as needed.

*Signature Chef* Jonas Byrnes, Delmonico's, Madison, WI

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