

MOMENTS

A recipe passed down for centuries, Gorgonzola continues to pack a punch on many a plate

MELTING



Its striking blue veins, crumbly texture and instant tang – followed by a subtle, creamy sweetness – make Gorgonzola as iconic as Milan’s Duomo. A local staple since the 8th century, this natural, calcium-rich PDO cheese is made exclusively in Piedmont and Lombardy, using whole cows’ milk, according to a traditional method that is monitored by the Gorgonzola Consortium. Two varieties, Dolce (mild) and Piccante (mature), will please all palates, whether in a recipe or as the star of any cheese board.

gorgonzola.com; [@GorgonzolaUK](https://twitter.com/GorgonzolaUK)

Gorgonzola rarebit with Cornish sardines

SERVES 4

- 4 slices thick bread
- 2 egg yolks
- 3tbsp double cream
- 1tsp wholegrain mustard
- 1tsp English mustard
- ¼tsp Worcestershire sauce
- 100g Gorgonzola Dolce
- 1tbsp chopped chives
- 8 Cornish sardines, cleaned
- 1tbsp olive oil
- 40g Gorgonzola Piccante
- 1 lemon, quartered

Toast the bread lightly on each side. Blend the egg yolks, cream, mustards, Worcestershire sauce and Gorgonzola Dolce to a smooth paste. Stir in the chives and set aside. Brush the sardines with olive oil and rub them with salt and black pepper. Grill on both sides for 2-3 minutes each. Spread the Gorgonzola paste over the toast, top with a little Gorgonzola piccante, then place under a hot grill for 2-3 minutes until golden brown and bubbling. Serve the rarebit with the sardines, two per portion, and a wedge of lemon on the side of each plate. Cook’s tip: top with a poached egg for an extra special brunch.

Oven-baked, crushed new potatoes, with crumbled Gorgonzola, garlic and rosemary

SERVES 4 AS A SIDE DISH

- 500g new potatoes, preferably Jersey Royals
- vegetable oil
- 1 red onion, sliced
- 4 sprigs rosemary
- 2 cloves garlic, roughly chopped
- 4 cloves garlic, unpeeled and crushed
- 60g Gorgonzola Piccante, crumbled

Preheat oven to 200°C/392°F/ Gas 6. Boil the potatoes for 10 minutes in salted water. Drain. Meanwhile, pour a thin layer of vegetable oil over a baking tray and add the onion, rosemary and garlic. Season with salt and black pepper, then scrunch everything together using your hands. Toss the par-boiled potatoes through the mixture, coating the potatoes evenly, then roast in the oven for 15 minutes. Remove from the oven and gently crush the potatoes. Top with crumbled Gorgonzola Piccante. Return to the oven for 3-5 minutes until the Gorgonzola has melted and is bubbling nicely.

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