



# Recipe of the Week

## BLUE CHEESE DRESSING

### Ingredients

1 egg yolk  
1 whole egg  
1 tsp white wine vinegar  
1 clove garlic  
20g Kikorangi (or other strong blue cheese)  
40mls grapeseed/sunflower oil  
2 tabs parsley

### Method

1. Whizz yolk, egg, garlic, and parsley in processor.
2. Drizzle in oil as for mayo.
3. Add blue cheese and whizz until amalgamated.
4. Thin w boiling water as desired.
5. Crumble in another 25g blue cheese and mix in gently w spoon.
6. Serve on roasted vegetables - potatoes, tomatoes, mushrooms, + 2 rashers of bacon.