
Roquefort Mousse

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 1/2 cups whipping cream
2 packages (4 ounce ea) Roquefort cheese, crumbled
2 teaspoons Worcestershire sauce
1 teaspoon grated onion
1/2 envelope (1/2 tablespoon) gelatin
1/4 cup cold water
2 tablespoons minced parsley

Place one cup of whipping cream in a blender. Add the cheese, Worcestershire sauce and onion. Blend for 3 seconds. Stir carefully. Blend 2 more seconds.

Soften the gelatin in water.

In a saucepan, heat the remaining 1/2 cup of whipping cream. Do not boil. Pour over the gelatin and stir until dissolved. Cool for a bit and add the cheese mixture. Mix carefully.

Place the mixture in a two-cup mold which has been rinsed with cold water.

Refrigerate, covered, overnight.

Unmold and garnish with parsley.

Serve with small toast as a canape'.

(Do not freeze.)

Yield: 20 to 30 canape's

Appetizers

Per Serving (excluding unknown items): 2109 Calories; 201g Fat (84.4% calories from fat); 57g Protein; 26g Carbohydrate; trace Dietary Fiber; 691mg Cholesterol; 4319mg Sodium. Exchanges: 7 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 36 Fat; 1/2 Other Carbohydrates.