



Stilton® Dip

Ingredients:

- 2 medium red onions finely chopped
- 1 tablespoon olive oil
- 25g/1oz butter
- 1 tablespoon balsamic vinegar
- 2 tablespoons crème fraîche
- 1 tablespoon single cream
- few drops Tabasco sauce
- 55g/4oz crumbled Blue Stilton®
- freshly ground black pepper



Method

- 1) Sauté the onions in the oil and butter until soft and beginning to brown. Add vinegar and cook over a high heat until caramelised.
- 2) Mix together crème fraîche, cream and Tabasco sauce until smooth.
- 3) Season with black pepper, fold in crumbled Blue Stilton® and caramelised onions.
- 4) If mixture is a little too thick, loosen with a little milk or water.
- 5) Serve with some bread sticks and crudités to dip. Alternatively spread onto some savoury biscuits

and serve with an aperitif.