



Crozier Blue soaked in Banyuls

'This is a luxurious, decadent recipe perfect over the Christmas period from Richard Corrigan, an exceptionally fine chef and food writer. Crozier Blue is a tangy, creamy blue cheese made from sheep's milk in Ireland. Richard lifts it to another level by soaking it in this delectable pudding wine. It's quite the thing to send round the table at the end of a good festive lunch, or perhaps to bring out when you're celebrating New Year. If you can't find Crozier Blue (which typically weighs about 1.5kg [almost 3½lb]), Fourme d'Ambert, St Agur and, more traditionally, Stilton or even Stichelton would also work beautifully'

Thomasina Miers

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Extract from Richard Corrigan's *The Clatter of Forks and Spoons*

Published by Fourth Estate

This is a Christmas and special-occasion recipe that is based on the old idea of Port and Stilton. Soaking cheese in wine is also traditional in some parts of Europe, and the cheese really takes to the Banyuls, a deep purple, fortified dessert wine from Roussillon in southern

Kristin Peers



Crozier Blue, with its wonderfully creamy texture and salty tang, gives Stilton a run for its money

France, so near the Spanish border that many people there speak Catalan. The particular one we use is from Les Clos de Paulilles.

Serves 4

Ingredients

1 whole Crozier Blue cheese
Half bottle (350ml) Banyuls

Method

Crozier Blue is a creamy sheep's milk cheese made by Jane and Louis Grubb of Cashel Blue using milk from their nephew Henry Clifton Browne's herd of 350 sheep. It is still creamy like Cashel Blue (which is made of cow's milk) but more seasonal, and can often be a little firmer and tangier.

Pierce the cheese several times with a skewer. Put it into a container that allows space of about 1.5cm around the edge of the cheese and pour the Banyuls over the top. The space should

be big enough to allow you to get your fingers in and lift out the cheese. Leave to soak for 3-4 days, turning the cheese over after 2 days. Lift out and eat with oat cookies. 🐱

And to drink...

Pairing blue cheese and wine often catches people out. Get it right and it's superb; get it wrong and it's really poor. Goat's and sheep's milk both have higher levels of salt in them than cow's milk and Crozier Blue is brined as well. Salt and the tannins in red wine clash. Banyuls is made from a thin-skinned grape called Grenache and, as the tannins are found in the skin of a grape, it's low in tannins and works well with Crozier Blue. So you could either finish the bottle of Banyuls with the cheese or match it with Sauternes. Try it with 2005 Château Doisy-Daëne, from Barsac, Bordeaux, next door to Sauternes and, at £26 a bottle, keener priced without forsaking quality. Chosen by Nick Page of Berry Bros & Rudd (0800 280 2440; www.bbr.com)

