



## Warm Roquefort Mousse

Yield: 10 servings

### Ingredients:

- 1 1/2 cups Roquefort/Blue Cheese
- 1 1/2 cups PHILADELPHIA CREAM CHEESE - APN# 16006
- 7 each Large Eggs
- 7 tablespoons Heavy Cream 1/2 teaspoon Paprika
- 1/2 teaspoon Salt
- 1/2 teaspoon Pepper 10 each Bread Slices
- 1 3/4 pounds Grapes
- 2 each Apples/Pears, sliced

### Directions:

1. Prepare individual 4 ounce ramekins or tin cups by generously coating with butter.
2. In a food processor, blend the blue cheese, cream cheese, eggs, cream, paprika, salt and pepper until smooth.
3. Fill the ramekins and place them into a hot water bath pan.
4. Baked covered for 30 minutes.
5. As needed, toast the bread slices and then cut out 4" circle bases.
6. Unmold the warm mousse cups onto the toasted bread bases.
7. Serve with small cluster of grapes and apple/pear slices.

Recipe and photo courtesy of Kraft Heinz