

Blue Cheese Popovers

(served at Renegade Wines wine tasting event)

Note: The batter must be chilled thoroughly before pouring into the muffin tins. If you have time, make the batter a day ahead. This will allow the blue cheese and thyme to really saturate the batter. Also, shake the batter well before pouring. This will help the batter rise as it bakes.

2 large eggs
1 cup milk
2 tablespoons unsalted butter
1 cup all-purpose flour
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
1 ¼ ounces crumbled blue cheese
1 tablespoon finely chopped fresh thyme

1. In a large bowl (a standing mixer is easiest) whisk the eggs, milk, melted butter, flour, salt, and pepper. Whisk until all of the lumps have disappeared. Whisk in the cheese and thyme. Transfer the batter to a air-tight container and chill thoroughly; 2 hours or better still, overnight.
2. Preheat oven to 425F (convection to 375F). Butter the mini muffin tins (if not using nonstick). Fill each to the top with chilled batter. Bake the popovers until golden and puffed; 15-18 minutes. Repeat until all the batter is used. Serve warm.

Enjoy!