



Gorgonzola Cream Sauce



Ingredients:

- 4 cups heavy cream
- 3 ounces crumbled Gorgonzola cheese
- 3 tablespoons grated Parmesan cheese
- ½ teaspoon salt
- ¾ teaspoon ground black pepper
- ⅛ teaspoon ground nutmeg

Method:

1. Pour heavy cream into a saucepan and bring to a boil over medium heat.
2. Reduce heat and simmer until the cream has reduced by half, stirring occasionally, about an hour.
3. Remove from heat and whisk in the Gorgonzola cheese and Parmesan cheese, salt, pepper, and nutmeg, until the cheese has melted.