

Roquefort Vernieres Steak Sauce



Ingredients:

- 2 (6-8 ounce) filet mignon steaks
- 3 ounces Roquefort cheese
- ½ cup heavy whipping cream
- pepper
- parsley (to garnish)

Method:

1. Stand the filets at room temperature for 30 minutes and trim fat before preparing
2. Season filets with pepper to taste (or marinade in EVOO, fresh garlic bits, coarse sea salt and fresh ground pepper)
3. Cut the cheese in small chunks.
4. Heat the cream in a small saucepan on medium-high heat.
5. Add the cheese as soon as the cream nears boiling and keep stirring in on medium-high heat; the sauce has to cook for about 5 minutes to reduce nicely; You should end up with a sauce with the consistency of very thick cream.
6. Add chopped parsley for color.
7. Put the steaks on plates and add a very generous ladle of sauce over the steaks.