



Photo Courtesy Philip Ashley Chocolatiers and Nick Baumgardner

Blue Cheese Shortbread with White Chocolate Drizzle



My Savoy truffle—inspired by the Beatles song of the same name and made with blue cheese and white chocolate—always gets a big reaction. People who love blue cheese are an easy sell. They're usually excited to try a confection made with it. I can't tell you how many times someone has told me they typically refuse to eat blue cheese, but they tried the Savoy and it is the only blue cheese they've ever enjoyed. This shortbread is based on that truffle. It pairs sweet, buttery shortbread with savory blue cheese and is finished with a generous drizzle of white chocolate. It might sound strange, but give it a shot. You might be surprised at how much you like it.

1. Preheat the oven to 325 degrees Fahrenheit.
2. If using granulated sugar, pulse it in a food processor to grind it to a fine consistency.
3. In the bowl of a stand mixer fitted with a paddle attachment, beat the butter and sugar on medium until fluffy, about 1 minute.
4. Add the vanilla and salt to the mixer and mix another 30 seconds.
5. Add half the flour to the mixer, mix for 30 seconds, then add the remaining flour and mix for another minute. The dough will be crumbly.
6. Line a 9 x 13-inch pan with parchment paper, then spread the mixture evenly in the pan. Using the flat bottom of a glass, press the surface fully flat.
7. Bake for 25 minutes, then remove from the oven. Using a sharp paring knife, score the cookies into even bars, about 1 inch by 4½ inches. Using a fork, lightly poke holes across the surface of the dough to vent. Bake another 10 minutes, until lightly golden. Remove from the oven and immediately sprinkle the blue cheese over the shortbread. Remove the cookies from the pan by pulling up the sides of the parchment paper.
8. In a small microwave-safe bowl, melt the white chocolate in 30-second bursts, stirring in between, until melted. Drizzle the chocolate across the top of the shortbread. Using the paring knife, finish cutting the bars while the chocolate is still pliable. Allow to set before serving.

PREP TIME: 15 minutes

COOK TIME: 40 minutes

YIELDS: 24

1 cup caster sugar, or granulated sugar (see step 2)
1 cup (2 sticks) unsalted butter, softened
1 teaspoon vanilla extract
¼ teaspoon salt
2½ cups all-purpose flour
½ cup good quality blue cheese, crumbled (about 2 ounces)
6 ounces white chocolate bars