



Blue Cheese and Walnut Mousse

Holiday Pairing Perfection

Festive flavors and seasonal sips

FAMILY FEATURES

The holidays are the perfect time to gather with friends and family to celebrate the season.

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wine to holiday decor and even gifts for nearly anyone on your list, helping you to save time and money.

Toast to the holidays with an impressive appetizer spread, paired with award-winning wines, with recipes like Cranberry Shrimp Ceviche Cups paired with the creamy and tropical taste of William Wright Chardonnay.

Or whip up quick and easy Party Poppers made with dates, Brie cheese and bacon to mesh with the fruit, vanilla and spicy fall notes of Peaks & Tides Cabernet Sauvignon.

Blue Cheese and Walnut Mousse provides a savory finish when matched with La Rue Côtes de Provence Rosé and its hints of lavender, rosemary and thyme. Finally,

add a little something sweet to your spread by pairing the refreshingly ripe Landshut Riesling with a festive Gingerbread Trifle.

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Blue Cheese and Walnut Mousse

Recipe courtesy of Chef Scott, ALDI Test Kitchen
Prep time: 5 minutes
Cook time: 15 minutes
Yield: 10 servings

2 tablespoons Simply Nature 100% Pure Avocado Oil
3 large yellow onions, sliced
5 ounces Happy Farms Preferred Blue Cheese Crumbles
8 ounces Happy Farms

Cream Cheese
Stonemill Ground Black Pepper, to taste
1 cup Friendly Farms Heavy Whipping Cream
8 ounces Southern Grove Chopped Walnuts, divided
5 cucumbers, thinly sliced

In large pan, heat oil and saute onions until brown and caramelized.

In food processor, combine blue cheese crumbles and cream cheese. Process until smooth. Season with pepper, to taste.

In medium bowl, using hand mixer, whisk cream until soft peaks form. Fold in cheese mixture and 4 ounces chopped walnuts.

Top cucumber slices with mousse, caramelized onions and remaining chopped wal-

nuts. Finish by grinding black pepper over top for garnish.

Pair each serving with glass of La Rue Cotes de Provence Rosé.

Tip: Mousse can also be served as a dip with baguette slices.

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