

Miniature English Sharp Cheddar Cheese Popovers

These tiny popovers which look like little Yorkshire puddings are a wonderful accompaniment to our wines because they serve to enhance the inherent characteristics of our wines, without overwhelming the tastes buds. In France, similar little bites such as these are served along with aperitifs at the beginning of a grand meal. The key to this batter working well is that it is cold and therefore should be prepared the day before. Also it is more than appropriate to use any kind of cheese other than English that one might be partial to.

Recipe created by Kevin McKenzie

Ingredients

Large Eggs	Two each
Milk	1 cup
All purpose flour	1 cup
Unsalted butter	2 tablespoons, plus more for tins
Sharp English Cheddar	4 ounces, cut into small crumbles
Sea Salt & Pepper	to taste
Fresh Chives	Chopped very fine (optional)
Mini muffin tins	two tins with twelve spaces

Method

In a large stainless steel bowl, combine eggs, milk, melted butter, flour, salt and pepper, then cover and refrigerate overnight, or no less than a couple of hours.

When ready to serve, pre-heat oven to 425 degrees. Generously butter the mini muffin tins.

Mix freshly cut chives into batter, then fill muffin tins to just under the top with chilled batter.

Generously distribute small cubes of cheese amongst muffin tins and then bake for approximately 15 to 18 minutes or until lightly golden and puffed.

When cooked overturn puffs onto platter, garnish with chives and serve.

Serve with Dry Creek Vineyard Estate Fumé Blanc DCV3.