

## Monteillet Fromagerie Larzac filled Herbed Popovers

Eggs	4 ea
Milk	2 C
Chickpea flour	½ C
All Purpose Flour	1 ½ C
Butter, melted	4 T
Salt	1 t
Herb de Provence	1 T
Monteillet Larzac Cheese, Cubed	1 T per popover (Feel free to shoot for the stars young Jedi)

### ***Story behind the Recipe***

*During a visit down to Walla Walla and after a long day of tasting wine, a friend and I ended up at Pepper Bridge Winery. During our amazing tasting, Jean-Francois Pellet emerged from his den of creation to greet me. Anytime in which a winemaker and chef converge in a beautiful moment of time, discussions slip to and fro from artisans in the community to great food pairings. The discussion fumbled upon the Monteillet Fromagerie and the story of this delightful couple who bring beautiful cheese to this world.*

*The story of Pierre-Louis and Joan Monteillet is as adorable as their goats and sheep. While on vacation down in Mexico, these two love birds, ripe in their youth, found each other at the ruins of Zapotec. Food, wine, and an exchange of numbers occurred before they continued their travels separately.*

*Eventually Joan went back home to Dayton, working as a chef, but that frisky and determined Pierre-Louise bypassed the usual dating format and hitchhiked from El Paso, Texas, to Dayton, WA, where he went door to door in search of this woman named Joan, whom he eventually found. 33 years later, the two are still kicking it on the ranch and producing some amazing cheese.*



### **Directions:**

- Preheat a conventional oven to 400 degrees, a convection oven to 385, because you're a boss and can think ahead.
- In a food processor, blender, mixer, or using your God given strength, whip those beautiful eggs with the milk like your life depended on it.
- Add the flours, herbs, and salt until smooth like a baby's powdered butt and finish with melted butter.
- Grease your popover tins like a little fat pig.
- Pour the mixture to ¾ full. Push about 1 T of cheese into each popover.
- Bake for 20 minutes. Don't open the oven. You're an adult.
- Turn off the oven, and allow the popovers to rest for an additional five minutes. Don't open that oven. Pop, pop, pop them out. Serve with honey, figs and more of the Larzac blue ash cheese.