

## GORGONZOLA MINI-POPOVERS

### INGREDIENTS

1 cup all purpose flour  
1/2 teaspoon salt  
1/4 pepper  
2 tablespoons chopped fresh parsley  
1 1/4 cups milk, at room temperature  
2 large eggs, at room temperature  
1 tablespoon butter, melted  
3-4 oz gorgonzola

### INGREDIENTS

Preheat to 450F. Spray mini muffin tin or mini-popover pan with cooking spray or brush with oil.

In a large bowl, whisk together dry ingredients. In a large measuring cup, mix milk, eggs, and butter, and stir into dry ingredients until just combined. A few lumps may remain. Pour batter into tins within 1/4 inch of the rim. Place a teaspoon of gorgonzola in the center of the batter.

Bake for 10 minutes. Do not open the oven. After 10 minutes, reduce the heat to 350F and bake until golden brown and puffed, about 8-10 more minutes.

Remove from oven and let cool slightly. Serve immediately.