

Café Azafrán Recipe  
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Mark Steele

## Haricot Verts with Gorgonzola and Hazelnuts

### Ingredients:

1 pound	Haricots Verts (Fresh French green beans), washed, stem end trimmed
4 ounces	Italian Gorgonzola cheese, coarsely chopped
4 ounces	Hazelnuts, toasted and coarsely chopped
4 tablespoons	Butter

### Method:

1. Blanch and shock Haricot Verts
2. In a medium hot sauté pan, add butter, haricots verts and hazelnuts.
3. Season with salt and freshly ground white pepper
4. When haricot verts are warmed through, add gorgonzola cheese
5. Finish in the oven until cheese is melted. Then stir to coat the haricots verts in the sauce.

Prepares 4 to 6 servings