



## Arbequina and Roquefort

### Ingredients

- 1/4 cup heavy cream
- 1 tablespoon sour cream
- 1 teaspoon [Fustini's Delicate SELECT olive oil](#)
- 2 tablespoons creamy Roquefort cheese
- vanilla ice cream
- [Fustini's Delicate SELECT olive oil](#)

### Phyllo

- 2 sheets phyllo dough
- [Fustini's Delicate SELECT olive oil](#)
- powdered sugar

### Directions

#### Step 1.

Whisk cream to stiff peaks. Fold in sour cream. Mash Roquefort and Fustini's Arbequina with a fork until very creamy. Fold into the heavy cream.

Place one scoop of ice cream in a small bowl and drizzle liberally with Fustini's Arbequina olive oil. Layer two Phyllo sheets between a dollop of Roquefort Cream and set on serve plate. Serve together.

#### Step 2. Phyllo

Preheat oven to 350 degrees. Lay one sheet of phyllo on a work surface and brush with Fustini's Arbequina olive oil. Lay the other sheet on top then cut into squares. Bake in the hot oven until golden brown and crisp - 2 to 4 minutes. Remove and let cool.