

[Gorgonzola Cream Sauce](#)
From America's Test Kitchen
By Alyssa Vaughn
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Time: 10 minutes

Ingredients

$\frac{3}{4}$ heavy cream
 $\frac{1}{4}$ cup white wine
4 ounces Gorgonzola cheese
2 tablespoons fresh chives, minced
Salt
Freshly ground black pepper

Preparation

Bring $\frac{3}{4}$ cup heavy cream and $\frac{1}{4}$ cup white wine to a simmer in a 12-inch skillet over medium-high heat.

Whisking constantly, gradually add 4 ounces of Gorgonzola and cook until cheese is melted and sauce is thickened, 2 to 3 minutes.

Stir in 2 tablespoons of fresh chives, minced, and season with salt and pepper to taste.

Adjust consistency of sauce with water if necessary.