



Roasted Pears with Blue Cheese, Cider Syrup & Walnut Brittle

serves 4

- walnut brittle
- 2 tablespoons cider syrup, plus more for plating
- 2 Comice pears
- juice of 1/2 lemon
- 1 tablespoon butter, softened
- 1/2 teaspoon cinnamon
- 2 ounces blue cheese
- 2 ounces cream cheese
- 1 tablespoon honey
- crème fraîche

Have the walnut brittle and cider syrup already made.

Preheat oven to 375 degrees.

Combine lemon juice and a few cups of water in a medium bowl. Peel, halve and core the pears and drop into the acidulated water.

Place butter and cinnamon in a small bowl and combine well. Heat a small skillet over medium heat and melt cinnamon butter. Transfer to a medium bowl.

Drain pears and gently blot dry. Toss well with melted butter and cider syrup, then place in a shallow casserole or roasting pan, pouring any remaining butter and syrup over. Roast in the oven until tender and lightly caramelized, about 20-30 minutes. Cool. Can be served warm or at room temp.

Meanwhile, whip together the blue cheese, cream cheese and honey until light and completely assimilated. Cover and refrigerate until ready to use.

To assemble dessert, smear a tablespoon or two of the cheese on a dessert plate. Set a pear half on top, core side up. Drizzle a little cider syrup over the pear and the plate. Place a dollop of crème fraîche in the center of the pear. Sprinkle finely chopped walnut brittle over the plate and garnish with a couple of bigger pieces.