

Gorgonzola-Stuffed Pears

25–30 Min

Ingredients 2 Portions

= Kotányi Produkte

2 piece	Pears, large
150 g	Gorgonzola
2 tbsp.	Pine nuts
2 tbsp.	Walnuts
1	Cup of chives, fresh
2 tsp.	Lovage, Crushed
1 pinch	Sea Salt, Coarse

Preparation

1. Mix the walnut and pine nuts together and toast in a pan for a short time. Meanwhile, season with 1 tsp. of lovage and stir. Allow to cool on a piece of paper towel.
2. Now wash the pears, pat dry and cut in half. Use a spoon to hollow out a good amount of the core of the pears.
3. Mix the Gorgonzola with 1 tsp. of Kotányi Lovage.
4. Bake the hollowed-out pears in the oven at 180°C (356°F) for around 15 minutes. 5 minutes before the end of the cooking time, fill with the cheese and return to the oven.
5. Remove and garnish with the toasted nuts and fresh chives and enjoy.
6. Kotányi tip: Serve with a fresh baguette.