



## Ingredients 2 Portions 🖊 = Kotányi Produkte

2 piece Pears, large

150 g Gorgonzola

Pine nuts 2 tbsp.

2 tbsp. Walnuts

Cup of chives, fresh

2 tsp. 

1 pinch Mořská sůl s jódem

## Gorgonzola-Stuffed Pears





## Preparation

- 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.
- 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.
- Mix the Gorgonzola with 1 tsp. of Kotányi Lovage.
- 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.
- Remove and garnish with the toasted nuts and fresh chives and enjoy.
- Kotányi tip: Serve with a fresh baguette.

