



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

Gorgonzola-Stuffed Pears

🕒 25–30 Min ❤️ ❤️ ❤️

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.

