

BAKED PEARS

SERVINGS: 4



PREP TIME: 10 MINUTES



COOK TIME: 20 MINUTES



Ingredients:

- 2 ripe, firm pears (Bosc or Anjou)
- 4 ounces brie cheese, cut into 4 equal slices
- 1/4 cup chopped walnuts
- 2 tablespoons Tuscan Blue Rosemary & Pepper Honey (plus extra for drizzling)
- 1 tablespoon melted butter or olive oil
- 1/4 teaspoon ground cinnamon

Directions:

1. Preheat oven to 375 F degrees.
2. Lightly grease a shallow baking dish.
3. Halve the pears lengthwise. Use a spoon or melon baller to scoop out the core and seeds, creating a small well for the filling.
4. Place the pear halves cut-side up in the baking dish. Brush the tops lightly with melted butter or olive oil, and sprinkle lightly with cinnamon.
5. Place a slice of brie into the hollowed-out center of each pear. Top the cheese with chopped walnuts.
6. Drizzle 2 tablespoons of Tuscan Blue Rosemary & Pepper Honey evenly over the fillings.
7. Bake for 15 to 20 minutes until the pears are fork-tender and brie is melted and bubbly.
8. Let cool for a few minutes, then drizzle with a little extra honey.
9. Serve warm.

Notes:

Many other cheese pair nicely with this recipe:

- Blue Cheese / Gorgonzola: Sharp and salty; perfectly cuts the pear's sweetness.
- Goat Cheese (Chèvre): Earthy and tart; softens beautifully in the oven without melting away.
- Brie or Camembert: Rich and buttery.

