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When it comes to creating an easy fall appetizer that's as elegant as it is easy to make, baked gorgonzola-stuffed pears are the perfect choice. The natural sweetness of ripe pears with the creamy bold flavors of gorgonzola, and the crunch of walnuts resulting in an appetizer that's delicious. When baked the pears become tender, while the gorgonzola melts into a creamy, tangy deliciousness. Whether served as a starter or an elegant snack, these baked gorgonzola stuffed pears are sure to become a favorite for their simplicity and flavor.

What to use for this baked gorgonzola stuffed pear recipe

Choose slightly underripe pears and large ones. This recipe is perfect for those stone-hard pears. Roasting the pears softens them up without making them mushy. The best ones for roasting are Anjou, bosc, or my personal favorite Bartlett. They all retain their shape and flavor when baked.

Gorgonzola, the star ingredient in this recipe, adds a creamy, tangy flavor. You can use regular or dolce (a milder, creamier version) or blue cheese is a good substitute.

The walnuts add crunch and a nutty flavor. I chop them fine, but you can also leave some whole to place on top of the pears.

The honey adds sweetness to balance the gorgonzola, maple syrup does the same thing.

A sprinkle of fresh thyme or rosemary adds a hint of earthy flavor that complements the pears and cheese.

Ingredients

- 4 pears
- 1 cup gorgonzola
- 1 cup chopped walnuts
- 1 Tbsp. thyme
- 4 Tbsp. honey

Instructions

1. Set your oven to 375-degrees
2. Start by washing the pears and drying. Then cut in half and scoop out the seeds.
3. Mix the gorgonzola, chopped walnuts, thyme and 2 Tbsp. of the honey.
4. Fill the cavities of the pears with the filling. Roast in the preheated oven for 20 -30 minutes. Then drizzle the pear halves remaining honey . ENJOY!!!!