

THE RECIPE

## Roasted pear salad with honey and gorgonzola

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CULTURE

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### ROASTED PEAR SALAD WITH HONEY AND GORGONZOLA

*Ingredients (serves 4)*

*Mixed salad leaves (red, valerian, lettuce, rocket)*

*2 large Abate pears*

*100g gorgonzola*

*4 tablespoons acacia honey*

*4 tablespoons milk*

*8 walnut kernels*

*2 tablespoons olive oil + 1 tablespoon to brush pears*

*Salt*

Wash the pears well. Cut into quarters lengthwise and remove the core. Leave the peel.

Brush the pears with olive oil.

Heat a non-stick frying pan and cook the pears, two minutes each side.

In the meantime, dilute 2 tablespoons of honey in the milk.

Crush the gorgonzola cheese with a fork and mix it with the mixture of milk and honey.

Arrange the salad leaves on plates, season only with salt and olive oil.

Put a teaspoonful of cheese in the hollow of each pear quarter.

Place two quarters of pear on each plate on the salad leaves.

Pour a drizzle of honey on top and decorate with walnut kernels.

It makes an excellent starter.