DAILY COMPASS
Managing Director Riccardo Cascioli
MADE FOR THE TRUTH

THE RECIPE

# Roasted pear salad with honey and gorgonzola

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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.