



Pear & Apple Pancakes

Ingredients:

- 6 thick ready made pancakes
- 1 apple peeled cored & sliced
- 1 pear peeled cored & sliced
- 6 tablespoons maple syrup
- 1 tablespoon lemon juice
- 25g butter
- 100g White Stilton® with Pear & - Apple crumbled
- 2 10" serving plates

Serves 3



Method

- 1) Sauté the apples and pears in butter and lemon juice, set aside
- 2) Warm through the pancakes, place one on each serving plate.
- 3) Divide the fruit between each pancake, reserving a few slices for decoration and drizzle with 1 tablespoon of maple syrup
- 4) Place another pancake on the stack, top with crumbled pear & apple cheese and another pancake.
- 5) Put remaining maple syrup in the sauté pan and heat through, pour over the pancake stack.
- 6) Decorate with pear and apple slices and serve immediately.