



Blue Stilton®, Pear and Pecan Salad

A wonderful combination of salty, sweet and nutty, this salad makes a delicious lunch on a warm autumn day when English pears are in season. It also makes a lovely side dish to freshly roasted chicken, accompanied by a glass of wine.

Ingredients

- 2 pears peeled – conference or rocha (sweet pears), thinly sliced
- 150g Blue Vinney, crumbled
- Bag of mixed salad leaves
- 50g chopped pecan nuts
- Dressing:
- 3 tbsp walnut oil
- 1 tbsp balsamic vinegar
- Serves 2

Method

1. Arrange the mixed leaves onto a large platter
2. Arrange the pear slices on top of the leaves and top with crumbled Blue Vinney and pecan nuts.
3. Drizzle dressing over as required.