



Poached Pears

Blue Stilton and pear is a time-honoured combination, and this recipe combines the rich cheese with the delicate fruit for a really wonderful dessert. Serve with a jammy dessert wine.

Ingredients

- 4 pears
- 200g Blue stilton, crumbed
- 1 bottle of Port
- 100g sugar
- Serves 4

Method

1. Peel and halve each pear and carefully remove the core to leave a hollow shell in the centre of each pear half.
2. Place the red wine and sugar in a saucepan and slowly bring up to boil. Carefully add in the pears and poach until slightly soft. Drain and allow to cool.
3. Once the pears are cool fill each pear with crumbed stilton. Place under a warm grill to melt the stilton.