



GRATINATED PEARS WITH BLUE VEINED CHEESE ON SALAD



QimiQ BENEFITS

- No additional binding necessary
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 5 PORTIONS

FOR THE SALAD

250 g Celery
1 tbsp Sunflower seeds
2 tbsp Apple vinegar
1 tbsp Lemon juice
1 tsp Olive oil
Salt and pepper

FOR THE GRATINATED PEAR

125 g QimiQ Cream Base
150 g Blue veined cheese
5 Pear halves

METHOD

1. For the salad, chop the celery into thin slices and add the sunflower seeds. Mix the vinegar, lemon juice, olive oil, salt and pepper to a dressing and use to marinate the salad.
2. Mash the blue veined cheese with a fork, add the QimiQ Sauce Base, mix well and pour into a piping bag.
3. Halve and core the pears and pipe the cheese mixture into the middle.
4. Gratinat the pears under a hot grill and serve on the bed of salad.