



GRATINATED PEARS WITH BLUE VEINED CHEESE ON SALAD



QimiQ BENEFITS

- Quick and easy preparation
- Acid, heat and alcohol stable
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SALAD

500 g Celery
20 g Sunflower seeds
20 ml Apple vinegar
20 ml Lemon juice
10 ml Olive oil
Salt
Pepper

FOR THE GRATINATED PEAR

250 g QimiQ Cream Base
300 g Blue veined cheese
10 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. For the gratinated pear: mash the cheese with a fork, add to the QimiQ and whisk until fluffy. Fill into a piping bag.
3. Halve and core the pears and pipe the cheese mixture into the middle.
4. Gratinated the pears under a hot grill and serve on a bed of salad.