



# GRATINATED PEARS WITH BLUE CHEESE ON SALAD



## QimiQ BENEFITS

- No additional binding necessary
- All 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 cider vinegar  
**1 tbsp** Lemon juice  
**1 tsp** Olive oil  
Salt and pepper

### FOR THE GRATINATED PEAR

**125 g** QimiQ Sauce Base  
**150 g** Blue 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. Gratinated the pears under a hot grill and serve on the bed of salad.