



BREADED GORGONZOLA PEARS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid, heat and alcohol stable
- Quick and simple preparation
- Can easily be pre-prepared



25



easy

INGREDIENTS FOR 10 PORTIONS

10 pcs Pear(s), small

375 ml White wine

50 ml Lemon juice

15 g Sugar

FOR THE CHEESE FILLING

100 g QimiQ Classic, room temperature

250 g Gorgonzola, strained

5 g Parsley, finely chopped

1 Egg(s), to brush

FOR THE COATING

100 g AP Flour

2 Egg(s)

200 g Bread crumbs

15 g Walnuts, grated

Combi-Glace, to brush

METHOD

1. Preheat the Convotherm to 410° F with convection.
2. For the pears, peel and poach in the white wine, lemon juice and sugar. Allow to cool, halve and core.
3. For the cheese filling, whisk QimiQ Classic smooth. Add the gorgonzola and parsley and mix well.
4. Fill the hollowed pear halves with the cheese filling, brush the cut surface with egg and sandwich the two halves back together. Roll each pear in the flour, dip in egg and bread with the crumb/nut mixture.
5. Brush with Combi-Glace and bake in the preheated Convotherm for approx. 7 minutes.