



GRATINATED PEARS WITH BLUE CHEESE ON SALAD



QimiQ BENEFITS

- Quick and simple 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 cider vinegar
20 ml Lemon juice
10 ml Olive oil
Salt
Pepper

FOR THE GRATINATED PEAR

250 g QimiQ Sauce Base
300 g Blue 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. 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 the bed of salad.