



# CREAMY BLUE ROASTED PEARS WITH PISTACHIOS

<https://www.mainland.co.nz/recipe/creamy-blue-roasted-pears-with-pistachios.html>

**PREP TIME**  
**15 MINS**

**COOKING TIME**  
**10-15 MINS**

**SERVES**  
**6 SERVINGS**



Our Creamy Blue and ripe pears are a classic combination – this is a sophisticated and gorgeous dessert for discerning guests. Perfect with a sweet, rich riesling or a crisp, fruity sauvignon blanc.

## Ingredients

- 4 large ripe pears
- 100g Mainland Special Reserve Creamy Blue Cheese
- 250g Anchor Cream Cheese Original, at room temperature
- ½ tsp vanilla paste
- ½ cup maple syrup
- ¼ cup finely chopped pistachios

## Method

1. Pre-heat oven to 180°C and line a baking tray with baking paper.
2. Cut pears in half lengthwise and hollow out the core with a teaspoon to make a nest.
3. Slice a little of the pear off the base so they sit evenly on the lined baking tray.
4. Combine Mainland Special Reserve Creamy Blue Cheese with the cream cheese and vanilla and mix well.
5. Divide mixture between the pears, filling them up generously.
6. Drizzle each pear with maple syrup and sprinkle with pistachios. Bake for 10-15 minutes or until the filling is golden and the pear tender.