

Lancashire Blue Cheese with Mulled Pears, Walnuts and Rocket Leaves



Christmas is typically a time to stuff your customers full of turkey. But what if they don't eat meat or are just bored with the bird?

Serves: 4

Profitability:

Steps:

Stud the pears with the cloves and poach with the wine and half the orange for 10-15 minutes

Once warm enough to handle remove the pears and reduce the strained remaining liquid down until it becomes viscous and syrupy

Coat the leaves with some oil. Halve the pears and place on a plate, crumble the cheese over

Toss the walnuts through the leaves, pile over the pear and cheese and drizzle with the dressing

Ingredients:

Lancashire Blue 400g

Pears (Comice) 4 peeled and cored

Red wine 1 btl

Cloves 2

Orange ½ cut into pieces

Mace blades

Walnut halves 6-8 roughly chopped

Rocket handful

Mizuna handful

Watercress handful

Olive oil drizzle

For the dressing

Olive oil 2 tbsp

Reduced poaching wine 1 tbsp

Orange zest

Sugar pinch

Sea salt pinch

Pepper pinch

Author: Steven Wallis, Carron Lodge