

Less than 45 minutes

Serves 6-8

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Ingredients:

Blue cheese pears:

- 4 firm green pears
- 3 Tbsp (45ml) melted butter

- 3 Tbsp (45ml) honey
- 1 packet (100g) pecan nuts, chopped
- A few sprigs thyme
- 1 block crumbled Castello creamy blue cheese

Bacon-wrapped camembert:

- 1 packet (200g) streaky bacon
- 2 (120g each) Castello camembert rounds

Method:

1. Halve and core pears.
2. Place on a baking tray and brush with butter and honey.
3. Bake at 200°C for 10 minutes, turn pears over and bake for another 10-15 minutes until golden.
4. Fill pear cavity with pecan nuts, thyme and crumbled Castello creamy blue cheese. Set aside.
5. Place bacon on baking paper for 8-10 minutes, at 180°C until par-cooked.
6. Drain bacon of excess fat and wrap 4-5 strips across each round of Castello camembert.
7. Place on baking tray (make sure the loose ends of the bacon are facing down) and bake for another 10-15 minutes until cheese is wobbly and molten in the centre.
8. Serve pears and bacon-wrapped camembert while hot as part of a cheeseboard.