

Beckett's Farm

STARTERS

Pears & Stilton



Method



4 ripe pears slightly chilled



75g Blue Stilton cheese



50g soft cheese

Pepper



3 tablespoons rapeseed oil



1 tablespoonful lemon juice



Salt and pepper

1. First make the dressing, place the rapeseed oil and lemon juice in a screw top jar, season and screw jar. Shake well
2. Cut the pears in half lengthways, scoop out the cores and cut out the inside of the rounded end of the pears.
3. Beat together the Stilton, soft cheese and a little pepper, divide the mixture between the inside of the pears
4. Shake the dressing to mix it again, then spoon it over the pears. Serve with salad garnish

