



Perfectly Presentable Pears – Savory

Prep Time: 20 minutes

Servings: 6

Ingredients

3 ripe pears

1 T **Gustare Whole Lemon EVOO**

1 T unsalted butter

6 C arugula, washed and spun dry

6-8 oz goat cheese (or more, if desired)

Gustare Cinnamon-Pear Balsamic Vinegar, to taste

1 T finely chopped chives

freshly ground pepper

Directions

Wash and dry pears. Cut pears in half lengthwise, keeping stem in place if possible. Core. On the curved side, slice off a small piece so that pear sits firmly when plated.

Warm the oil and butter in a pan large enough to hold the pears. Add pears cut side down and cook for about 12 minutes or until pears are tender when pierced with a sharp knife. Turn and cook for a few minutes or until soft enough to cut with a fork. Remove the pears to a platter and cover to keep warm.

Divide arugula among plates, top with pears (cut side up). Using a small ice cream scoop, add goat cheese to each pear. Add a little freshly ground pepper and drizzle generously with Cinnamon-Pear Balsamic. Add a sprinkle of chives and enjoy!



Note: See our Sweet version of this recipe in Desserts.

to taste, to enjoy, to savour