

## Elegant Blue Cheese Stuffed Pears - A Sweet & Savory Bite of Perfection

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**OVEN**  
**375°F**

**TIME**  
**30 min**

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### INGREDIENTS

4 ripe pears, halved and cored  
¾ cup crumbled blue cheese  
¼ cup toasted walnuts, chopped  
1 tablespoon honey, plus more for serving  
1 tablespoon balsamic vinegar  
¼ teaspoon ground black pepper  
Fresh thyme sprigs, for garnish

### DIRECTIONS

1. Step 1: Prep & Preheat: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. Step 2: Halve and Core the Pears: Slice the pears in half lengthwise and scoop out the core and seeds using a spoon or melon baller.
3. Place the pear halves cut side up on the baking sheet.
4. Step 3: Make the Filling: In a small bowl, mix together:
  5. Blue cheese
  6. Chopped walnuts
  7. Honey
8. Step 4: Stuff the Pears: Fill the hollowed center of each pear with the blue cheese mixture, pressing in gently.
9. Drizzle each one with balsamic vinegar and sprinkle with black pepper.
10. Step 5: Bake: Bake the pears for 20-25 minutes, or until soft and the cheese is bubbly.
11. Step 6: Finish & Serve: Remove from oven, drizzle with extra honey, and garnish with fresh thyme sprigs.
12. Serve warm as an appetizer, brunch side, or elegant cheese course.

### SWAPS & NOTES

& Swaps Pears : Bosc or Anjou pears hold their shape well when baked.

Just make sure they're ripe but still firm.

Blue Cheese : Gorgonzola or Roquefort work beautifully too.

Goat cheese can be used for a milder version.

## TIPS FOR SUCCESS

Don't overbake : You want the pears soft but not mushy.

Keep an eye on them around the 20-minute mark.

Toast your nuts : Toasted walnuts add a deeper flavor and crunch-totally worth the extra step.

Use parchment : Makes cleanup easy and prevents the honey from sticking to your pan.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/elegant-blue-cheese-stuffed-pears-a-sweet-savory-bite-of-perfection/>