

Elegant Blue Cheese Stuffed Pears with Honey & Walnuts

Looking for a dish that delivers elegance without stress? These



OVEN
375°F

TIME
25 min

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INGREDIENTS

4 ripe pears, halved and cored
1/2 cup blue cheese, crumbled
1/2 cup chopped walnuts, toasted
1 tbsp honey (plus extra for drizzling)
1 tbsp balsamic vinegar
1/2 tsp ground black pepper
Fresh thyme sprigs, for garnish

DIRECTIONS

1. ? Prepare the Pears:: Preheat oven to 375°F (190°C).
2. Slice pears in half and use a melon baller or spoon to scoop out the core.
3. Place the pear halves cut side up on a baking sheet lined with parchment.
4. ? Make the Filling:: In a bowl, mix crumbled blue cheese, toasted walnuts, and honey until combined.
5. Spoon the mixture into each pear half, gently pressing to fill the cavity.
6. ? Bake the Pears:: Drizzle with balsamic vinegar and sprinkle with black pepper.
7. Bake for 20-25 minutes, or until pears are tender and cheese is bubbly.
8. ? Serve and Garnish:: Remove from oven, drizzle with additional honey, and garnish with fresh thyme.
9. Serve warm for a melty, savory finish-or chilled for a fresh twist.

SWAPS & NOTES

Cheese Swap : Not a fan of blue cheese?
Try goat cheese, brie, or feta for a milder flavor.

Nut-Free : Omit walnuts or substitute with pepitas or sunflower seeds for crunch without allergens.

Vegan Version : Use plant-based cheese and maple syrup in place of honey.

TIPS FOR SUCCESS

Use firm but ripe pears-overripe ones may collapse in the oven.

Toasting walnuts beforehand adds depth and crunch.

Bake until just tender to maintain elegant presentation.

Add a dash of cinnamon or nutmeg if you'd like a subtle warming note.

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

Original recipe: <https://chefmaniac.com/elegant-blue-cheese-stuffed-pears-with-honey-walnuts/>