

The Ultimate Pear & Blue Cheese Flatbread with Walnut-Honey Drizzle

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OVEN
400°F

TIME
15 min

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INGREDIENTS

- 2 Flatbreads or Naan (approx. 200g total): Store-bought naan works perfectly for a chewy, bubbly base.
- 2 tbsp Olive Oil (30ml): For brushing the crust to ensure a golden, crisp finish.
- 2 Ripe Pears (approx. 300g): Thinly sliced. I recommend Anjou or Bosc pears for their ability to hold shape when heated.
- 3 oz Blue Cheese (85g): Crumbled. Choose a creamy Gorgonzola for a milder flavor or a Roquefort for a sharp punch.
- ... cup Walnuts (30g): Toasted and chopped for that essential earthy crunch.
- 2 tbsp Honey (30ml): To drizzle over the top for a floral, sweet finish.
- Fresh Thyme Leaves: For garnish and a subtle herbal aroma.

DIRECTIONS

- 1. Prep the Oven and Base:** Preheat your oven to 400°F (200°C). Place your flatbreads or naan onto a large baking sheet. Using a pastry brush, evenly coat the surface of the bread with the olive oil. This helps the pears "stick" and prevents the bread from drying out.
- 2. Layer the Flavors:** Arrange your thinly sliced pears across the flatbreads in a single layer. You can overlap them slightly for a beautiful shingled look. Evenly sprinkle the crumbled blue cheese over the pears.
- 3. Bake to Perfection:** Place the baking sheet in the center rack of the oven. Bake for 8-10 minutes. You are looking for the edges of the flatbread to turn golden brown and the blue cheese to become soft and slightly melted.
- 4. The Finishing Touches:** Remove the flatbreads from the oven. While still hot, drizzle the honey generously over the top. Sprinkle your toasted, chopped walnuts and fresh thyme leaves over the surface.
- 5. Slice and Serve:** Use a pizza cutter or a sharp knife to slice the flatbread into wedges or rectangles. Serve immediately while the cheese is warm and the honey is gooey.

SWAPS & NOTES

The Cheese: If blue cheese is too bold for your palate, you can easily swap it for goat cheese or even a sharp white cheddar.

Thinly sliced apples (like Honeycrisp) are a wonderful substitute.

The Base: If you want a thinner, crispier result, you can use flour tortillas or even a pre-baked thin pizza crust.

Nut-Free: If you have a nut allergy, swap the walnuts for toasted

pumpkin seeds (pepitas) to maintain the crunch.

TIPS FOR SUCCESS

Don't Over-Bake: Pears release moisture as they cook.

If you leave the flatbread in too long, the crust might get soggy.

Aim for that 8-10 minute sweet spot.

Toast Your Walnuts: Taking two minutes to toast your walnuts in a dry pan before adding them to the flatbread unlocks a much deeper, nuttier flavor that complements the blue cheese perfectly.

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

Original recipe: <https://chefmaniac.com/the-ultimate-pear-blue-cheese-flatbread-with-walnut-honey-drizzle/>