

## INGREDIENTS FOR 6 PORTIONS

- 1 round puff pastry split into 6
- 4 ripe pears
- a little butter
- 1 gorgonzola slice  
(amount to adapt according to taste)
- an egg-yolk

## PREPARATION

- Peel the pears and cut into large strips. Put them into a pan with butter and heat through. Let cool (*important; if not, the pears will melt the puff pastry*).
- Stuff the puff pastry with pears then add small pieces of Gorgonzola.
- Fold over the pastry around the pears and seal to form little dumplings.
- Brush the dumplings with mixed egg-yolk (*This is not absolutely necessary, it is just for decoration*).

## COOKING TIME

Twenty minutes in a preheated oven at 180 °C.

## NATHALIE'S ADVICE:

- *Very easy recipe which always pleases my guests. This starter goes perfectly with good wine (like a château Anthonic...).*
- *I add walnuts to the stuffing, when in season.*
- *You can serve the dumplings with salad seasoned with a little vinegar. It's preferable to use balsamic vinegar to preserve the wine!*

# PEAR DUMPLINGS WITH GORGONZOLA