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Cheese Filled Comice Pear Halves
www.usapears.com (Pear Bureau Northwest)

Comice Pears, with their subtle, very sweet and elusive flavor, are served best when accompanied by most any kind of cheese, particularly soft, ripening cheeses. A small ball of cheese rolled in a layer of nuts, is placed in the core of a halved Comice pear to make this delicious and elegant presentation.

2 tablespoons lemon juice
2 tablespoons water
4 firm, ripe Comice pears
4 ounces soft cream cheese
1 ounce crumbled blue cheese
½ cup finely ground or diced nuts (walnuts, hazelnuts, or pecans)
Fresh cheeses: an assortment of Brie, Blues, Camembert, Gouda,
Gorgonzola, Cheddar

Halve and core Comice pears. Brush surface lightly with diluted lemon juice to retard browning. Combine cream cheese and blue cheese until well mixed. Form into 1-inch balls and roll in chopped nuts. Place cheese ball into center cavity of each Comice half. Serve with additional cheese selection.

Serving Tip: Sherry or light white wine is a good accompaniment.