

To Go with Stilton

Stilton Toasts with Poached Pears
Sticky Mickey Late Harvest Sauvignon Blanc Eradus
2017, Halves



GATHERERS
CATERING Co



CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780

Ingredients

Stilton (or any other blue cheese)	300g
Sourdough Bread (or any other bread/crackers)	Half a loaf
Pears	6
White Wine	500ml
Golden Caster Sugar	250g
Bay Leaves	2
Cinnamon Stick	1
Lemon	1



For more inspirations, please visit our Christmas Hub at www.corneyandbarrow.com/christmas

Tasting Note

Appealing aromas of dried apricots and honey on the nose. The palate shows mango and melon flavours, with a backbone of limey acidity and delicious lingering finish. This wine will complement rich sponge puddings, tarts and strong cheeses.

The pears can be made up to a week before and are a handy accompaniment to many dishes. They go well with cold meats or can be made into a crumble.

Bon appétit!



Bottle: £13.50
Case of 6: £81.00

Method



Prep Time

- Peel the **pears** (leave the stalk on) and rub with the **lemon juice** to avoid discolouring
- In a medium saucepan, heat the **white wine, sugar, bay leaves** and **cinnamon stick**.



Poached the Pears

- Add the **pears** and cook gently for 20-25 minutes until tender
- Allow to cool in the syrup and develop flavor
- Bind tightly in cling film and leave in the fridge



Slice the Pear and Stilton

- Leave the **pears** in the fridge overnight
- Thinly slice the **pears**
- Slice the **stilton**



Grill the Toast

- Slice the **sourdough**
- Grill on both sides until light brown



Assemble and Serve!

- Spread the **cheese** on the **sourdough**
- Lay the **pears** on top
- Enjoy with a glass of **Stickey Mickey**