

LATE HARVEST VIOGNIER
BAKED PEARS
WITH BLUE CHEESE

SERVES 4

INGREDIENTS

4 ripe pears, halved lengthwise, cored

1 lemon wedge

16 amaretti cookies (8 ounces)

2 tablespoons unsalted butter, room
temperature

2 tablespoons Cambria Late Harvest
Viognier

2 large egg yolks

4 ounces blue cheese, such as Point Reyes

DIRECTIONS

Preheat oven to 375°F. Place pear halves in a baking dish, cut side up and rub with the lemon wedge. Place cookies in a ziplock bag and crush into fine crumbs using a rolling pin; transfer to a small bowl. Add the butter, Late Harvest Viognier and egg yolk and mix to combine. Place about 2 tablespoons of the cookie mixture into cavity of each pear half. Bake until pears are tender, 35 to 45 minutes, depending on ripeness and size. Serve warm with a slice of blue cheese on the side.

