



Blue Cheese-Pear-Pralines

Ingredients for 25 Pieces

150 g blue cheese, 100 g ricotta cheese, 1 small ripe pear, 1 table spoon freshly squeezed lemon juice, 2 table spoons bread crumbs, 100 g walnuts

Preparation

Cut the blue cheese into cubes and mix with the ricotta cheese in a bowl. Wash the pear, peel it, remove the seeds and cut the pear into very small cubes. Put them in the bowl with a little lemon juice and the bread crumbs. Mix the ingredients thoroughly and put the mixture in the fridge for about 8 hours or overnight.

Roast the walnuts in a pan without oil. Chop them in a blender or with a sharp knife. Form little balls from the cooled cheese mixture and roll them in the walnuts.

Serve them in a mini-tartlet.