

Roasted pears with herbed goat`s cheese & prosciutto

serves 4

150 g soft goat`s cheese

4 Williams pears

8 slices prosciutto

1 ½ tbs chopped fresh herbs, mixed – flat-leaf parsley, rosemary, basil

70 g wild rocket leaves

4 tbs olive oil

1 tbs apple cider vinegar

2 ½ tbs honey

sea salt

black pepper

Preheat oven to 180 °C . Mix the goat`s cheese and herbs, season with salt and pepper. Halve the pears (you can peel them if you prefer) , scoop out the seeds and core. Brush pears with 1 tbs of the olive oil and season, then stuff the cavity with the cheese mixture. Wrap a slice of prosciutto around each pear half. Place on a baking tray and roast for 15-20 minutes, until the pears are soft and prosciutto is crisp. Whisk the remaining olive oil with the vinegar and honey, season to taste with salt and pepper. Toss the rocket leaves and divide among 4 plates, then place 2 pear halves on top of each. Drizzle with extra honey and serve while pears are still warm.

adapted resipe from Taste.com.au