

Granny's cinnamon-sprinkled pear with Camembert de Normandie AOP La Réserve des Crémiers

Informations

People : 4

Preparation : 15 min.

Cooking time : 30 min.



Ingredients

- 1 Camembert de Normandie AOP La Réserve des Crémiers
- 4 Conference pears
- 4 Cinnamon sticks
- 15 g butter
- pepper

Preparation steps

1. Preheat barbecue to 220°C.



2. Cut tops of pears then scoop out flesh with a spoon.
3. Place hollowed-out fruit in a gratin dish and season with pepper.
4. Divide Normandy Camembert into 4 quarters. Stuff pears with cheese, put tops back on, push stick of cinnamon into each pear and add knob of butter before placing under barbecue hood for 30 minutes.
5. When pears are cooked and cheese has melted, serve hot with a green salad seasoned with walnut oil and cider vinegar.

? **Tips and Ideas:** If the dish is only going to be eaten by adults, why not put a few drops of Calvados inside the pears before cooking? This recipe works very well with apples too.