KIKKOMAN

Grilled pears with Gorgonzola and hazelnuts

Total time **17 mins** **10 mins** preparation time **7 mins** cooking time

Nutritional facts (per portion):
1,088 kJ / 260 kcal

Fat: **17 g** Protein: **6 g**
Carbohydrates: **22 g**

INGREDIENTS

2 portion(s)

2	ripe pears, halved and cored
15 ml	olive oil
50 g	gorgonzola, crumbled
25 g	hazelnuts, roasted and chopped
10 g	fresh mint leaves
2 tbsp	elderflower syrup
1 tbsp	extra virgin olive oil
1 tbsp	white wine vinegar
1 tbsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
0.25 tsp	freshly ground black pepper

PREPARATION

Step 1

2 tbsp elderflower syrup - **1 tbsp** extra virgin olive oil - **1 tbsp** white wine vinegar - **1 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **0.25 tsp** freshly ground black pepper
Whisk together the elderflower syrup, extra virgin olive oil, white wine vinegar and the Kikkoman Gluten free Soy Sauce in a small bowl. Season with the freshly ground black pepper.

Step 2

2 ripe pears, halved and cored - **15 ml** olive oil - **50 g** gorgonzola, crumbled - **25 g** hazelnuts, roasted and chopped - **10 g** fresh mint leaves
Preheat the grill to a high heat. Lightly brush the pear halves with the olive oil. Grill them cut-side down for 3-4 minutes until grill marks appear and the pears are slightly soft. Flip and grill for another 2-3 minutes. Arrange the grilled pear halves on a serving plate and sprinkle each half with the crumbled gorgonzola and roasted hazelnuts. Drizzle generously with the elderflower dressing and garnish with the fresh mint leaves.