



MARISCO

VINEYARDS

MARLBOROUGH • NEW ZEALAND

The King's Bastard – Chardonnay

Honeyed Pears with Dukkah and Blue Cheese


3 small, firm but ripe pears	Serving accompaniments
2 tablespoons butter	wedge blue cheese
2 tablespoons honey	honeycomb
2 teaspoons finely chopped rosemary	hazelnut dukkah
1 tablespoon red wine vinegar	assorted crackers
	muscatels
	fresh walnuts

Halve or quarter the pears, leaving the skin on and the core in.

Melt the butter and honey in a sauté pan. Add the rosemary and pears and cook, turning occasionally until just tender and caramelised, adding a splash of water if needed so the pan juices don't catch and burn. Add the vinegar and let it bubble up. Serve the pears just warm with the accompaniments.



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Learn more about The King's Bastard Chardonnay
in issue 67 of *Dish*, page 17.

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