GRIDDLED PEAR & GORGONZOLA SALAD

Categoria: Side dishes **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile

Ingredienti per 4

- 150g day old bread, torn into bite sized pieces
- 3½ tbsp olive oil
- 3 ripe pears (450g)
- 100g rocket
- 100g walnuts, toasted
- 250g radishes, sliced
- 2 tbsp white wine vinegar
- 150g Gorgonzola, diced

Preparation time: **15 minutes**
Cooking time: **15 minutes**
Serves: **4**

Method

Preheat the oven to 200oC, gas mark 6.

Toss the bread in 1 tbsp oil and place on a baking tray, bake for 10 minutes until golden.

Meanwhile, slice the pears lengthways and remove the core, toss in ½ tbsp oil and griddle in batches for 2-3 minutes each side until golden bar marks appear, set aside.

Mix together the rocket, walnuts, croutons and radishes. Whisk the remaining oil with the vinegar, season and toss into the rocket.

Divide between 4 large plates and top with the griddled pears and Gorgonzola.

Cooks tip: Use another blue cheese of your choice.