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# *The Perfect Pair - Pear and Cheese...*





## Add an Australian Pear to Your Next Cheese Plate...

Australian pears are the unsung hero of the fruit bowl. There are endless possibilities when using pears in the kitchen but nothing is as simple, and striking as a beautiful pear and cheese plate.

Pears have a subtle, sweet flavour that impresses without stealing the show. For this reason, pears marry with the rich and often creamy flavours of cheese. This weekend, why not treat yourself to a tempting pear and cheese platter?

Try a Packham's pear with a camembert or brie, a Corella pear with a blue cheese, or slice up a Beurré Bosc pear for a little sweetness alongside a mature cheddar.

Your pears are ready to pair with cheese (and perhaps a cheeky glass of wine) when the flesh near the neck gives a little when pressed. To check when you're ready, simply listen to your rumbling tummy.

The Australian pear season runs from January until November with each pear variety having its own micro-season. There are eight pear varieties including Williams' Bon Chrétien, Packham's Triumph, Winter Nelis, Beurré Bosc, Red Sensation, Joséphine de Malines, Corella/Forelle and Red Anjou.

Australian pears also offer a healthy snack, rich in fibre which can help lower cholesterol.

For information on matching pears and cheese visit  
[www.rediscoverthepear.com.au](http://www.rediscoverthepear.com.au).

### INGREDIENTS (serves four)...

120g	good quality brie
120g	good quality camembert
120g	good quality mature cheddar
120g	good quality blue cheese
	selection of four in season pears – Packham's Triumph, Beurré Bosc, Corella or Red Anjou
	various crackers and/or bread to serve

**METHOD:** Wash pears, cut into quarters, core and slice thinly. On four individual plates, place approximately 30g of each cheese. Divide and arrange a selection of pear slices onto each plate. Try tasting each pear with each cheese for a different flavour combination. Serve at room temperature with matching wines, crackers and bread.