

# PEARS WITH HERBED RICOTTA AND HONEY

The sweetness of the pears and honey in this recipe are a nice foil for the savory ricotta. Recipe from [www.epicurious.com](http://www.epicurious.com)

- 1 (15-oz) container whole-milk ricotta
  - 5 tablespoons mild honey
  - 1/2 teaspoon chopped fresh thyme
  - 2 tablespoons chopped fresh basil
  - 2 tablespoons chopped fresh mint
  - 3 firm-ripe Anjou or Bosc pears, peeled if desired
  - 1/3 cup pine nuts, lightly toasted
- Garnish: fresh thyme sprigs

Stir together ricotta, 2 tablespoons honey, thyme, 1 tablespoon basil, 1 tablespoon mint, and a pinch of salt.

Halve pears lengthwise and scoop out core with a melon-ball cutter or spoon. Leaving stem end intact, cut each pear half lengthwise into 1/8-inch-thick slices and gently press against a work surface to create a fan shape.

Divide cheese mixture among plates and top with a pear half. Drizzle remaining 3 tablespoons honey over pears and sprinkle evenly with pine nuts and remaining tablespoon each of basil and mint.

Makes 6 dessert servings.

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# Shopping List

PEARS WITH HERBED RICOTTA AND HONEY

Ingredients	Wieght or Volume	PLU #
container whole-milk ricotta	1 (15-oz)	_____
mild honey	5 tablespoons	_____
chopped fresh thyme	1/2 teaspoon	_____
chopped fresh basil	2 tablespoons	_____
chopped fresh mint	2 tablespoons	_____
Anjou or Bosc pears, peeled if desired	3 firm-ripe	_____
pine nuts, lightly toasted	1/3 cup	_____
Garnish: fresh thyme sprigs		

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