



## **Caramelized Pears with Pecorino Cheese Cake**

### **Ingredients for 6 people:**

Pears 3

Red wine 500 ml

Sugar 250 gr

Cinnamon 2 tbs

Pecorino cheese 450 gr

Milk 100 ml

### **Preparation**

Cube the pecorino cheese.

Put the cheese in a pan and add the milk in to it.

Put the pan on a stove at low heat and stir continuously until the pecorino cheese is melted.

Put in the refrigerator it hardens.

Now peel the pears. Cut them in half, starting from the petiole. Remove the seeds and put them in a pan.

Add enough wine and the sugar to cover the base of the pan.

Add the cinnamon and start to cook over medium heat for 15/20 minutes.

Keep stirring the pear with the juice until almost all the wine is absorbed by the pears.

Put one pear per dish that you can cut at the base 5/6 times and open in the plate as in the picture. For decoration, add a mint leaf and the remaining juice.

Serve and enjoy!