

# RECIPE



## Parsnip and Pear Puree with Blue Cheese

### Ingredients

1 pound parsnips, peeled, chopped into pieces roughly the same size

2 tablespoons unsalted butter

2 ripe pears, peeled, cored and chopped

1 tablespoon pear juice

3 tablespoons crème fraîche

1/4 teaspoon freshly grated nutmeg

Salt & freshly ground white pepper to taste

4 ounces good quality blue cheese, crumbled

1 extra pear, diced small, lightly spread with lemon juice to keep from browning

Cover the parsnips with water in a saucepan and bring to a boil. Cook for 20 minutes or until soft. Drain.

Meanwhile melt the butter in a large skillet. Add the pears and cook for 5 minutes. Add the pear juice and cook, stirring occasionally, for 15 minutes. Stir in the crème fraîche, nutmeg, salt and pepper.

Process the parsnips and the pears in a food processor until smooth. Adjust seasonings if necessary.

Gently pour the puree into a serving bowl and top with the small diced pears and crumbled blue cheese. Serve.

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