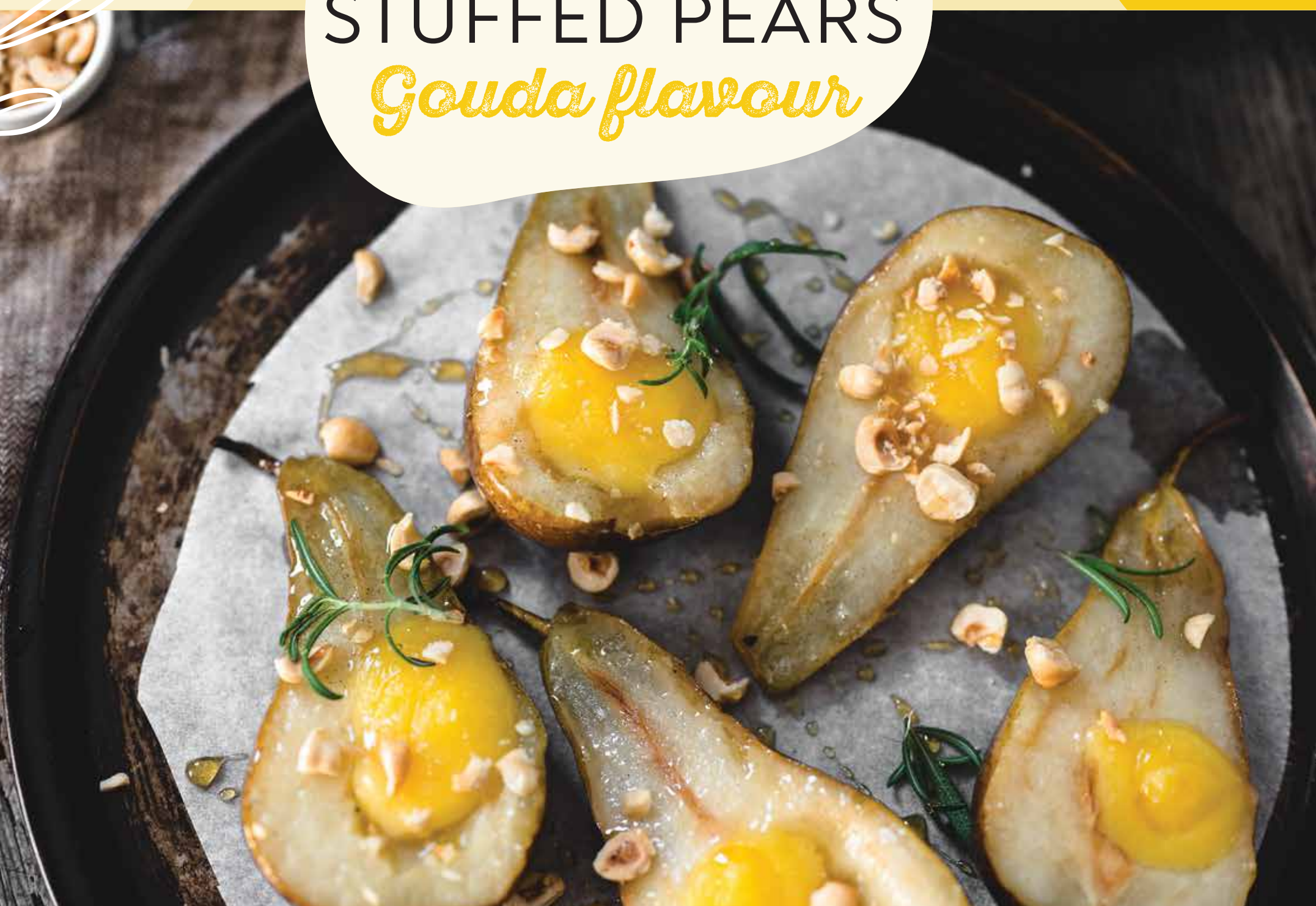




PLANT-BASED RECIPES

STUFFED PEARS *Gouda flavour*



you will need

3 pears,
halved and seeds scooped out -
so you prepare your pockets to stuff

25 gr of butter

20 gr of coconut sugar

70 gr of **GreenVie Gouda**, cubed

20 gr of crushed hazelnuts

Recipe & Photo credits
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method

Melt the butter and sugar in a baking tray and add in the pears, skin side up for the first 10 min of baking - in a preheated oven, set to 180°C.

After the first 10 min, turn them around and stuff each pear with a gouda cube.

Put back in the oven, and bake for another 5 min, until the cheese melts.

Take them out and serve with sprinkled hazelnuts.



SERVES



PREP TIME



COOK TIME



*Did you make
this recipe?*



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