

Poached Pear Wellington

Servings: 4

INGREDIENTS

- 2 ea pears
- 2 c Champagne
- 4 ea 5 x 5 puff pastry
- 2 ea eggs
- 4 oz Monarch® pear Gorgonzola vinaigrette

PREPARATION

Poach pears in champagne. Remove and let cool. Cut pears in half, remove core and wrap in puff pastry. Brush puff pastry with an egg wash and bake in 350° oven. Remove from oven, slice, and drizzle with champagne and pear Gorgonzola dressing.

