

NWWA 2012 Zinfandel

Roasted Pears with Blue Cheese Toasts

Serves 4

Why this pairing works

The Zinfandel's sweetness works with the orange, honey and pear in the dessert. Pepperiness of the baking juices meets those of the wine. The earthy pears, along with the spices of the baking juices, match the Zinfandel's earthiness. Blue cheese is delicious with pears and sweet wines, like Zinfandel. The fatty Gorgonzola stands up to the big tannins of the wine. Smoky grilled toast meets the toasty oakiness of the wine.

¼ cup NWWA 2012 Zinfandel
Juice of ½ orange
2 Tablespoons honey
5 Tablespoons unsalted butter, cut into small pieces
½ vanilla bean, split
1 cinnamon stick
¼ teaspoon cracked black pepper
4 medium ripe pears, such as Bosc or Anjou, peeled, cored, and halved

Preheat the oven to 400°F

In a 13" x 9" baking dish combine the wine, orange juice, honey, butter, vanilla bean, cinnamon stick, and pepper.

Arrange pears, cut sides down, in a single layer the baking dish. Spoon some of the wine-orange juice mixture over each pear. Roast pears until soft about 20 - 30 minutes. Baste often with baking juices during roasting process.

Arrange two pear halves on plate and accompany with **Grilled Blue Cheese Toasts**.

Grilled Blue Cheese Toasts

1 rustic baguette
¼ pound gorgonzola dolce
Honey

Cut baguette into ¾" thick slices. Place on hot grill until marks are visible. Place thick slice of Gorgonzola Dolce on each toast. Drizzle with honey.

- Adapted from Leite's Culinaria