Fior di Latte Pear with Roasted Grapes, Thyme & Balsamic



Serves: 6
Prep Time: 15 mins
Cook Time: 30 mins (plus cooling)

Ingredients

- About 300 g Montefiore Fior di Latte Pear
- 500 g seedless red or black grapes
- 5-6 fresh thyme sprigs
- 25 ml extra virgin olive oil
- 15 ml good-quality balsamic vinegar
- 1/2 tsp flaky sea salt
- Freshly cracked black pepper
- Extra virgin olive oil, a little extra to finish if needed

Method

STEP 1

Preheat oven to 190°C conventional / 170°C fan-forced.

STEP 2

Leave about one-third of the grapes in small attractive bunches and remove the remainder from their stems. Arrange on a lined shallow roasting tray with the thyme sprigs.

STEP 3

Whisk 25 ml olive oil with 15 ml balsamic vinegar. Drizzle over the grapes and season lightly with flaky salt and black pepper. Do not add honey; the roasted grapes and balsamic provide enough sweetness.

STEP 4

Roast for 25-30 minutes, turning the loose grapes once, until blistered and juicy with some grapes collapsed, while the small bunches still retain their shape.

STEP 5

Remove from the oven and cool completely to room temperature. Do not place hot grapes against the fresh cheese.

STEP 6

Slice the Fior di Latte Pear crossways into approximately 15 mm rounds. Cut each round neatly in half to create half-moons.

STEP 7

Arrange the half-moons in a loose overlapping composition across the platter. Nestle the roasted grapes alongside and between the cheese pieces rather than covering them.

STEP 8

Spoon only a small amount of the balsamic-grape roasting juices around the platter. Keep most of the white cheese free of purple juice. Finish with a few fresh thyme leaves, black pepper and, only if needed, a very light drizzle of olive oil.