



Baked Pears

with Macadamia Honey

Tender oven-baked pears filled with crunchy macadamias, served with creamy mascarpone and finished with a generous drizzle of Mountain Mist Wildflower with Macadamia Honey. Elegant, comforting and full of natural flavour.

SERVES 4 | PREP 35 mins | COOK 10 mins | DIFFICULTY EASY

INGREDIENTS

Baked Pears

- 4 ripe Beurre Bosc pears, halved and cored
- 2 tbsp unsalted butter, melted
- 2 tbsp Mountain Mist Wildflower with Macadamia Honey
- 1 tsp vanilla extract
- ½ tsp ground cinnamon

Filling

- 80 g roasted macadamias, roughly chopped
- 2 tbsp rolled oats
- 1 tbsp brown sugar
- 1 tbsp unsalted butter, softened

To Serve

- 250 g mascarpone
- 2–3 tbsp Mountain Mist Wildflower with Macadamia Honey
- Extra chopped roasted macadamias
- Fresh thyme leaves (optional)

METHOD

1. Preheat the oven to 170°C fan-forced (190°C conventional). Lightly grease a baking dish.
2. Arrange the pear halves cut-side up in the prepared dish.
3. In a small bowl, combine the melted butter, slightly warmed Mountain Mist Wildflower with Macadamia Honey, vanilla extract and cinnamon. Brush generously over the pears.
4. In another bowl, mix together the chopped roasted macadamias, rolled oats, brown sugar and softened butter until evenly combined.
5. Spoon the macadamia mixture into the hollow of each pear half, gently pressing it into place.
6. Bake for 30–35 minutes, or until the pears are tender and lightly caramelised.
7. Transfer the warm pears to serving plates with a generous spoonful of mascarpone.
8. Finish with an extra drizzle of slightly warmed Mountain Mist Wildflower with Macadamia Honey, a sprinkle of chopped roasted macadamias and a few fresh thyme leaves, if desired.

MOUNTAIN MIST TIP

Choose pears that are just ripe—they should yield slightly when gently pressed but still hold their shape during baking. Finish with a generous drizzle of slightly warmed Mountain Mist Wildflower with Macadamia Honey just before serving to highlight the rich, buttery flavour of the roasted macadamias.

Gather around the table.