



Nocciola Bendonese

Description: A desert of seasonal Nocciola cheese wedges (made with Oregon hazelnuts), pears, shortbread cookies and a splash of honey.

Prep Time: 15 minutes

Ingredients: Serves 4 people

- 8 oz of Tumalo Farms' Nocciola (available November – December)
- 2 large pears
- Box of shortbread cookies
- Small bottle of honey
- Bundle of Mint

Directions:

- Lay the Nocciola cheese on its side, cut off edges
- Slice the into ¼ inch wedges
- Cut pears vertically into quarters – cut off seeds and stem
- On each large desert plate:
 - Your challenge: Draw a T and an upside down F using the honey
 - Or place a large (1 inch) honey dot in the center of plate
- Layout 3-4 wedges of Nocciola, 2 wedges of pears, 2 cookies on plate
- Garnish with the mint

Wine Recommendation:

- Gewurztraminer