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## *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  $\frac{1}{4}$  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:*

- Anderson Valley – 2005 – Gewurztraminer