

Fusilli with Gorgonzola, Walnuts, and Caramelized Pears

Ingredients for 4 people:

360 g fusilli

200–220 g sweet Gorgonzola

2 tablespoons whole milk

40 g butter (20 g for the sauce + 20 g for the pears)

2 ripe but firm pears (Williams, Abate, or Kaiser)

2 teaspoons honey

60–70 g coarsely chopped walnuts

White pepper to taste

Salt to taste

Method:

Toast the walnuts in a pan without oil until golden and aromatic, then set aside.

Prepare the caramelized pears: Peel the pears and dice them. Heat 20 g butter in a pan, add the pears, and cook for 2 minutes. Add 2 teaspoons of honey and caramelize over medium heat for another 3–4 minutes. They should brown but not fall apart. Turn off the heat and set aside.

In another pan, melt the remaining butter. Add the chopped gorgonzola and melt gently. Stir in 2 tablespoons of whole milk until smooth and creamy, adding white pepper (but don't add salt; the gorgonzola is already salty).

Cook the pasta in plenty of salted water. Drain it al dente and immediately transfer it to the pan with the gorgonzola cream. Stir for 1 minute, then add the caramelized pears and stir gently. Finish with the chopped walnuts, reserving some for garnish.

Serve the pasta piping hot, with a final sprinkling of white pepper and a handful of crunchy walnuts on top. To make the dish even more harmonious with the Traminer, add a small amount of grated lemon zest at the end of cooking: it enhances the aromatic notes of the wine without covering the cheese.