



White Stilton® Pear and Apple Pancakes

Bursting with apples, pears and White Stilton®, these pancakes are a delightful treat for your Sunday morning.

Ingredients

- 6 thick ready made pancakes
- 1 apple peeled cored & sliced
- 1 pear peeled cored & sliced
- 6 tablespoons maple syrup
- 1 tablespoon lemon juice
- 25g butter
- 100g White Stilton®
- 2 10``serving plates

Method

- 1. Sauté the apples and pears in butter and lemon juice, set aside
- 2. Warm through the pancakes, place one on each serving plate.
- 3. Divide the fruit between each pancake, reserving a few slices for decoration and drizzle with 1 tablespoon of maple syrup
- 4. Place another pancake on the stack, top with crumbled pear & apple, cheese and another pancake.
- 5. Put remaining maple syrup in the sauté pan and heat through, pour over the pancake stack.
- 6. Decorate with pear and apple slices and serve immediately.