



Caramelised pear and Irish blue cheese salad

| Quantity | | Ingredients | | Unit | Unit | Cost for |
|----------|----|----------------------------|--|-------|-------|----------|
| | | | | Price | | Recipe |
| 200 | g | Irish Blue Cheese | | €7.50 | kg | €1.50 |
| 2 | | Pears | | €0.35 | each | €0.70 |
| 100 | g | Red Onion | | €1.49 | kg | €0.15 |
| 30 | g | Chopped Walnuts | | €8.80 | kg | €0.27 |
| 40 | g | Salad - Mixed Salad Leaves | | €0.02 | g | €0.80 |
| 100 | ml | French Dressing | | €3.63 | litre | €0.37 |

| Cost of Recipe | €3.79 | | | |
|------------------|-------|-------|--|--|
| Wastage @ | 4% | €0.15 | | |
| Total food cost | €3.94 | | | |
| Portion Yield | 4 | | | |
| Cost per portion | €0.98 | | | |

Method

Peel and slice the pears, sprinkle with caster sugar and roast in oven at high temperature to colour, dress the leaves, red onion and walnuts with the French dressing, top with the pears and the crumbled blue cheese.

Any prices supplied are for guidance only and should be changed to reflect those of the individual business.