



### *Ingredients*

1 pear  
½ sheet puff pastry, slightly rolled out  
Brown sugar  
Chopped walnuts  
Several thin slices of room temperature Brie  
1 egg

### For Chocolate Glaze:

6-oz semi-sweet chocolate chips  
2 tbsp butter  
2 tbsp heavy cream

### *What To Do:*

Preheat oven to 400-degrees.

Cut peeled pear in half lengthwise, remove stem and core. In small hollow of core, place some chopped walnuts, a tablespoon or so of brown sugar, and a couple of slices of Brie. Place pear halves together, and wrap in puff pastry. Place on a baking sheet covered in parchment paper with the pastry seam down. Brush seam, edges, and top of pastry with egg wash made from one beaten egg and a tablespoon or two of water.

Bake at 400 degrees for approximately 30 minutes, or until pastry is golden brown.

Melt chocolate chips in microwave with butter and heavy cream. Heat through at 15 second intervals until well combined and drizzle over baked pears.