Blue Cheese Pear Walnut Savory Ring

One small pear-blue-cheese ring, about 2¾ cups (650 ml); 6 savory cheese-course side portions · Active 35 min · Total 10 hr 30 min

Ingredients

- Unflavored powdered gelatin, 12 g (one standard 7 g envelope plus 5 g weighed from another), of specified setting strength
- ¼ cup cold drinking water (60 ml)
- 1 cup pasteurized whole milk (240 ml), divided
- 5¼ oz plain pasteurized full-fat cream cheese (150 g), kept cold
- 2 oz ready-to-eat blue cheese made with pasteurized milk (60 g), kept cold
- 1 firm ripe pear, about 4¼ oz (120 g peeled/cored edible weight), cut into ¼-inch (5 mm) dice
- 1 tablespoon lemon juice (15 ml)
- 3 tablespoons commercially ready-to-eat walnuts (20 g), shell-checked and finely chopped
- ⅛ teaspoon black pepper
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Blender suitable for cold dairy, Knife and board, Small saucepan, Mixing bowl and whisk, Small pear bowl, Scale and measuring jug, Metal ring mold of at least 1-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk, Tree nuts (walnut). Check labels and substitutions.

Make it

1. Check cheese labels/deadlines. Check mold capacity, dry and oil lightly. Blend cream cheese, blue cheese and 180 ml milk until smoother; transfer to mixing bowl and refrigerate. Peel/core pear, weigh 120 g small dice, toss with lemon and keep cold. Inspect and finely chop walnuts.

2. Bloom gelatin over 60 ml cold water in saucepan 5–10 minutes. Add remaining 60 ml milk and warm gently while stirring until dissolved, about 120–140°F (50–60°C); remove before boiling. Whisk 3 tablespoons cold cheese base gradually into warm gelatin. Once smooth and lukewarm, whisk back into remaining cold mixture with pepper.

3. Refrigerate 15–30 minutes, stirring gently, until lightly thickened. Fold in cold pear with all measured lemon juice and finely chopped walnuts. Spoon into ring with at least ½ inch (1.25 cm) headroom; refrigerate excess separately.

4. Cover and refrigerate at 40°F (4°C) or below at least 8 hours until firm. Allow 10½ hours total. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 6 small savory cheese-course side portions.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Use pasteurized ready-to-eat cheese as specified and read all dairy/nut/gelatin labels. A fruit ingredient does not remove milk or nut allergy risk.

A useful detail

Water, milk and lemon total 315 ml. Cream cheese 150 g, blue cheese 60 g, pear 120 g and walnuts 20 g bring estimated volume to 650 ml. Twelve grams gelatin supports the thick dairy base. No sugar or unmeasured fruit syrup is included.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.