Pear and Blue Cheese Savory Crumble

1 shallow 2 qt/2 L dish, 8 savory side-dish portions | Active 30 min | Cook 50 min | Total 90 min (warm service) | Cold-travel planning: 210 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 1 1/3 lb (600 g) firm ripe pears, cored and cut into 3/4 in/2 cm pieces, prepared weight
- 1 medium onion, thinly sliced, 150 g prepared weight
- 1 tbsp (15 ml/14 g) olive oil
- 1/2 tsp (1 g) dried thyme
- 1/3 tsp (2 g) fine salt
- 1/4 tsp (0.5 g) ground black pepper
- 2/3 cup (150 g) crème fraîche or full-fat sour cream made with pasteurized milk
- 3 1/2 oz (100 g) pasteurized-milk blue cheese, crumbled
- 3/4 cup plus 1 tbsp (80 g) rolled oats
- 1/2 cup (60 g) all-purpose flour
- 1/2 cup (60 g) walnut pieces, chopped
- 4 tbsp (60 g) cold unsalted butter, diced

Set out

Oven, Shallow 8-9 in/20-23 cm baking dish, at least 2 qt/2 L, Rimmed baking sheet, Mixing bowl, Knife, Spoon, Food thermometer, Suitable foil, Cooler with ice packs if taking chilled

Allergens

Milk, Wheat, Walnuts. Check labels and substitutions.

Make it

1. Heat the oven to 400°F (200°C). Set the baking dish on the sheet. Toss the pears and onion in the dish with the oil, thyme, salt and pepper. Roast 20 minutes, stirring once, until the onion has softened and the pears are beginning to turn tender.

2. While they roast, combine the oats, flour and walnuts in the bowl. Rub in the cold butter to make rough crumbs; keep the topping loose. Do not taste the raw flour mixture.

3. Stir the crème fraîche and blue cheese through the hot pears and onion. Scatter the crumble over the filling without pressing it down. Bake 25-30 minutes until the filling is bubbling at the edges, the crumbs are golden and the center reaches 165°F (74°C). Loosely cover with foil if the topping colors first.

4. Rest 10 minutes before spooning into 8 side portions. The filling is intentionally soft; serve with a broad spoon, not a cake server.

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Bring it

Bake in a lidded oven-safe dish, then either transport with verified hot holding of at least 140°F (60°C), or chill the food promptly in shallow containers and transport at 40°F (4°C) or below. A cloth wrapped around a dish does not verify safe hot holding. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

For the chilled route, ask for about 30-40 minutes in a 350°F (180°C) oven. Reheat in a shallow oven-safe dish covered with foil to a 165°F (74°C) center, then uncover for 5 minutes. If neither hot holding nor a host oven is available, choose another recipe rather than carrying a lukewarm crumble.

Make it yours

Bring it as a savory winter side, or put the feta version beside a spring lunch. The unusual part is the savory fruit crumble itself, so a plain dish and a clear label identifying blue cheese and walnuts are enough.

Ingredient labels

Oats can have wheat or other cereal cross-contact; choose according to guests' actual needs. Blue cheese and crème fraîche must be made with pasteurized milk.

A useful detail

The 90-minute total allows preparing the fruit and topping, two sequential oven stages and the 10-minute rest. A shallow 2 L dish comfortably holds the roughly 1.4 kg unbaked mixture; do not substitute a narrow deep bowl that delays the center. The displayed 90-minute total is for warm service. For the chilled Bring it route, plan a further 90-120 minutes of refrigerator chilling after the stated initial cooling, about 210 minutes overall before cold transport. Use shallow portions and check that all perishable components are at 40°F (4°C) or below; a clock alone does not establish that endpoint, and actual cooling may take longer.

Another way

Replace the blue cheese with 100 g crumbled feta for a milder but still salty filling. Use pasteurized-milk feta.

For a nut-free ingredient version, replace the walnuts with another 60 g oats. Check all ingredient labels and avoid cross-contact before describing it to a guest with a nut allergy.

Keep it well

Divide leftovers into shallow containers and refrigerate at 40°F (4°C) or below within the combined party limit. Use within 3 days. Reheat covered at 350°F (180°C) to 165°F (74°C), then uncover briefly to dry the topping. The topping will soften in storage. Respect the combined travel-and-display limit in "Bring it."