Lemon-Chive Prosciutto–Pear & Gorgonzola Bites

Cool pear and tangy Gorgonzola in prosciutto ribbons, with lemon–chive dressing and hazelnut crunch.



LEMON-CHIVE + TOASTED HAZELNUT Prosciutto–Pear & Gorgonzola Bites · 24 bites · About 8 servings (3 each) Prep 20 min · Cook 0 min · Total 20 min

INGREDIENTS

The bites

2 large firm-ripe pears (Anjou or Bosc), about 1 lb total; skin on

4 oz Gorgonzola made with pasteurized milk, chilled

12 thin slices ready-to-eat prosciutto, about 4 oz; each halved lengthwise into 2 ribbons

2 tbsp finely chopped, unsalted, already-toasted hazelnuts

Lemon-chive dressing

1 tbsp fresh lemon juice, divided: 1 tsp for pears; 2 tsp for dressing

2 tsp extra-virgin olive oil

1 tsp honey

1/2 tsp Dijon mustard

1 tsp finely chopped fresh chives

1/2 tsp finely grated lemon zest

1/8 tsp freshly ground black pepper

IMPORTANT SERVING NOTE

Pregnant, age 65+, or immunocompromised? Avoid this uncooked version. Choose a different fully heated appetizer. CDC advises reheating deli meats to 165°F or until steaming hot. Pasteurized cheese does not make the cold dish risk-free. No validated hot variation is provided.

Contains milk, hazelnuts (tree nuts) and mustard. Check labels. You need 24 cocktail picks; warn guests before serving.

METHOD

1 · Prep clean and cold. Wash hands and use a clean board and knife. Rinse pears, lemon and chives under running water; dry well. Keep prosciutto and cheese refrigerated at 40°F or below until needed. Set out a chilled platter and 24 cocktail picks.

2 · Make the dressing. Whisk 2 tsp lemon juice with the olive oil, honey, Dijon, chives, zest and pepper. Reserve the other 1 tsp lemon juice for the pears. Do not add salt; the meat and cheese supply it.

3 · Cut 24 pear wedges. Quarter and core each pear, then cut each quarter lengthwise into 3 narrow wedges: 12 per pear, 24 total. Brush the cut faces lightly with the reserved 1 tsp lemon juice, then blot any excess moisture. Lemon is for flavor and browning control, not disinfection.

4 · Bundle. Divide all Gorgonzola into 24 small pieces. Place one piece on the broad cut face of each pear wedge. Wrap one prosciutto ribbon around pear and cheese like a belt and secure with a cocktail pick. Use all 24 ribbons and all cheese. Keep completed bites chilled while working.

5 · Finish and serve. Whisk the dressing again. Spoon it sparingly over all 24 bites, dividing the full batch evenly (about 1/4 tsp each). Scatter all 2 tbsp hazelnuts over the tops (about 1/4 tsp per bite). Serve promptly in small batches; replenish from the refrigerator. Alert guests to the picks.

6 · Store and observe limits. Keep at 40°F or below. Refrigerate promptly in a shallow covered container within 2 hours total cumulative prep/serving time outside refrigeration, or 1 hour if above 90°F; discard if held out longer. Best texture is the day assembled. Refrigerated leftovers: use within 3–4 days, or sooner if any ingredient label requires; this is not a guarantee for every product. Do not freeze assembled bites.

Make ahead: Up to 1 day ahead, refrigerate dressing and cheese separately; keep prosciutto packaged and nuts dry. Cut pears and assemble near serving time. No waiting time is required for the 20-minute recipe.

Inspiration: Carmen Sturdy / Every Last Bite, “Prosciutto, Pear and Gorgonzola Bites.” Full recipe card: June 6, 2026 Wayback archive. Adaptation replaces arugula and balsamic finish. Safety: CDC, “Preventing Listeria Infection”; USDA FSIS, “Leftovers and Food Safety.”

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] everylastbite.com · [2] web.archive.org · [3] cdc.gov · [4] fsis.usda.gov