

Crostini con gorgonzola, pere & noci

Ingredients:

4 servings

- 4 slices of crusty bread
- 1 pear
- Gorgonzola dolce
- Walnuts

Instructions:

1. Preheat the oven to 350° Fahrenheit / 180° Celsius.
2. Slice the bread and toast both sides in the oven.
3. Peel the pear and cut it into thin slices.
4. Place a layer of pears on the toast.
5. Cut the gorgonzola into thin pieces and layer it on top of the pear.
6. Line a baking tray with parchment paper and place the crostini in the oven for about 10 minutes or until the gorgonzola has melted.
7. While the crostini are in the oven, chop a handful of walnuts.
8. Remove the crostini from the oven and sprinkle the walnuts on top.
9. Serve warm.

Note

When selecting your gorgonzola, opt for gorgonzola dolce, which is milder, creamier and sweeter than the sharper and more pungent gorgonzola piccante. Go light on the gorgonzola; it only takes a little. You don't want to overpower the flavor of the pear.



Notes