

Gorgonzola-Grilled Pear Bruschetta

Submitted by: Christine Ondersma, September 2019

Adapted from Southern Living "Gorgonzola-Grilled Pear Crostini" recipe

Prepare elegant appetizers perfect for a sophisticated dinner party or soiree. This Gorgonzola-Grilled Pear Crostini has grilled pear wedges sprinkled with pecans and rosemary. Drizzle on honey for a sweet finish to a beautiful appetizer.

Ingredients and instructions are from original Crostini recipe. See bottom for how I made them.

Ingredients

- 3 firm ripe Bartlett pears, cut into 14 inch wedges
- ½ 8 oz -package cream cheese, softened
- 4 oz Gorgonzola cheese crumbled
- ¼ Cup butter, softened
- 2 Tbls dry sherry
- 36 French bread baguette slices, toasted
- ½ Cup finely chopped, lightly salted roasted pecans
- 2 Tbls finely chopped fresh rosemary
- ¼ Cup honey

How to Make It

Step 1 Preheat grill to 350° to 400° (med-high) heat. Grill pear wedges, cover with grill lid 1-2 minutes on each side or until golden.

Step 2. Stir together cream cheese and next 3 ingredients; spread about ½ Tbs on each baguette slice. Top with grilled pears; sprinkle with pecans and rosemary, and drizzle with honey.

Step 3. Pair with: Chateau de Malle, Sauternes 2004, or Chenin Blanc



How I Made It:

Bread:

Trader Joe's Organic Italian baguette, sliced, brushed with organic olive oil, placed on rack in 425° oven until golden

Sliced Asian pears, brushed with olive oil, then grilled on griddle

Mixed gorgonzola 3:1 with cream cheese, then added a little heavy cream until spreading consistency (had run out of sherry)

Used toasted walnut halves instead of pecans

Used fresh arugula leaves instead of rosemary