Home > Crostini with Brugge Mature and grilled pear
Crostini with Brugge Mature and grilled pear
Ingredienten:
 Ingredients for 12 crostini ½ baguette
6 el walnut oil 6 slices of Brugge Mature
 2 pears, core taken out, cut in quarters and then in slices 4 tsp pear syrup
 6 branches of thyme, just the leafs 4 tbsp walnuts, chopped
4 tbsp dried cranberries, chopped
Preparation:
 Cut the baguette into 12 thin crostini. Apply walnut oil on the rolls with a brush and grill until golden brown. Cut out circles the size of the crostini from the Bruges Mature.
 Gut out circles the size of the crostill from the Bruges Mature. Grill the slices of pear in the grill pan until golden brown. Coat the crostini with a thin layer of pear syrup. Place the Brugge Mature and a slice of grilled pear on top. Finish with thyme, chopped walnuts and cranberries.
 Coat the crostini with a thirriager of pear syrup. Place the Brugge Mature and a since of grilled pear of top. Firmsh with thyrne, chopped warnuts and cranbernes. Serve the crostini.
3 personen 20 min
Starter 1
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The right cheese is quickly selected.

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