

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.
- 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.
- Serve the crostini.

3 personen
20 min
Starter
1