

Pear and Gorgonzola Crostini

Servings: 8

INGREDIENTS

- 1 ea Chef's Line™ French Baguette, thin bias cut
- 3 T Rykoff Sexton™ Italian Extra Virgin Olive Oil
- 1 lb fresh Asian pears, core and slice thin
- 4 oz crumbled Gorgonzola cheese
- 2 T Glenview Farms® Heavy Whipping Cream
- 4 oz fresh endive, cut off core, separate leaves
- ½ oz balsamic glaze

PREPARATION

Blend the Gorgonzola and cream together in food processor until smooth.

Lay crostinis out on sheet pan and drizzle with olive oil. Bake at 375°F until golden brown and crisp.

To assemble, spread the Gorgonzola cream on each crostini. Place a slice of pear on each. Fan endive leaves alternating with crostini to build the platter.

Drizzle with extra virgin olive oil and balsamic glaze.

