



Preparation time: 15 minutes

Cooking time: 6 minutes

Ingredients for 4

(It should make about 20 crostini)

- 1/3 cup pine nuts
- 1 garlic clove
- 4 tablespoons olive oil
- 2 pears, peeled and sliced
- 2 tablespoons lemon juice
- 1 teaspoon sugar
- 1 tablespoon canola oil
- 5oz good quality goat cheese
- 1 baguette, sliced
- Salt and pepper

Pear and Goat Cheese Crostini

This is one of my favorite appetizers, and guests usually love it too. It is sweet and spicy, as well as crispy and creamy. Amazing flavors and wonderful sensations, a divine combination. Pears and goat cheese are just meant for each other it seems.

In a bowl, gently mix the slices of pear with the lemon juice and sugar. Set aside.

Place the pine nuts, garlic, and olive oil in a food processor and process until you obtain a smooth paste. Season with salt and pepper.

Arrange the slices of bread on a baking sheet and top each slice with a spoonful of the pine nuts paste. Broil until golden, about 3 minutes. Remove from heat and set aside.

Grease a ridged pan with the canola oil, and place on high heat. Arrange the slices of pear on the pan and cook for 3 minutes to make char marks. Remove from heat and set aside.

To build the crostini, place a slice of pear on each toast, and finish with a slice of goat cheese.

Enjoy with your favorite champagne or white wine!