



Crostini Topped with Fresh Pears and Blue Cheese

Makes about 40 – 50 pieces

1 long, skinny French or Italian rustic baguette
Extra-virgin olive oil
Kosher salt
6 – 7 ounces blue cheese, at room temperature
2 ripe Washington pears
Coarsely chopped toasted hazelnuts (optional)

Preheat oven to 400°F.

Slice bread into 1/4-inch slices and very lightly brush with olive oil. If doing a large batch, try putting your olive oil in a new, clean spray bottle and lightly misting the tops. Place bread in a single layer on baking sheets, sprinkle very lightly with salt, and toast in a hot oven until just crispy. Cool. (Crostini can be made several days in advance. When thoroughly cooled, cover and store at room temperature.)

Shortly before serving, slice or mash the softened cheese and spread about a teaspoonful on each crostini slice. Halve and core pears, leaving skin on. Thinly slice pears, and top cheese with a slice or two of fresh pear. Sprinkle pear slices with a pinch of hazelnuts if desired.

Or if guests will assemble their own, arrange crostini, cheese and pear slices on a large platter. Tuck in a small bowl of hazelnuts at one side of platter, and supply appropriate utensils.

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