



Gorgonzola- Pear Toasts

Servings: 40 servings

Ingredients

- 1 baguette, cut into 1/4-inch-thick slices
- 2 tbsp. extra-virgin olive oil
- 1 8 oz. package cream cheese
- 4 ozs. crumbled gorgonzola cheese
- 2 15-oz cans sliced pears in juice, drained
- 1/2 cup candied pecans, chopped
- 2 tbsp. finely chopped fresh parsley

Directions

1. Preheat the oven to 400. Lightly brush 1 side of each baguette slice with olive oil. Place the slices on a baking sheet and toast 5-7 minutes, or until beginning to brown. Let cool.
2. Meanwhile, in a small bowl, combine the cream cheese and gorgonzola cheese, stirring until well mixed. Spread the toasts with cheese mixture. Top with the pear slices and chopped candied pecans. Sprinkle with the parsley.

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