

# Pear, prosciutto & gorgonzola crostini

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makes 12-16

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A great pear to use for this recipe would be packham, WBC, josephine and our Red Angel pear. These are a delicious, quick appetiser for when you have guests over and takes less than 10 minutes to make.



## What you will need

- 2 pears (Josephine used)
- 1 French baguette
- gorgonzola cheese
- prosciutto
- lemon zest
- olive oil & black pepper to finish  
(can also use honey instead of oil if you like something sweeter)

## How to make it

- slice your baguette 2cm thick and toast until golden
- once toasted and still warm, spread your gorgonzola cheese on each crostini (when it's warm it will melt and become creamy)
- zest 1 lemon all over the Gorgonzola on your crostini's
- slice Josephine pears thinly and place on top
- pull prosciutto apart with your fingers and loosely layer on each crostini
- add olive oil (or honey) and cracked pepper to serve

