

Blue Cheese and Pear Bruschetta - Appetizer.txt

Blue Cheese and Pear Bruschetta
Hay Day Country Market Cookbook, Rim Rizk
Workman Publishing New York, 1998

2 Comice pears
1 tablespoon fresh lemon juice
1 tablespoon minced fresh Italian (flat-leaf) parsley
2 ounces sharp crumbly blue cheese (Maytag, Roquefort, or
Danish Blue), finely crumbled (about 1/3 cup crumbled)
1 ½ tablespoons olive oil
Freshly ground black pepper
1 baguette (12 inches), cut into ½-inch-thick rounds
8 ounces mascarpone cheese
¼ cup finely chopped walnuts, toasted

1. Rinse the pears but do not peel them. Cut them into small dice, and place in a small bowl. Sprinkle the pears with the lemon juice and toss (this prevents the pears from turning brown). Add the parsley, blue cheese, and oil, and toss gently and thoroughly. Season to taste with freshly ground black pepper, and set aside. (The topping can be prepared to this point a few hours ahead. Store, covered, in the refrigerator.)
2. Preheat the broiler.
3. Arrange the bread slices in a single layer on a baking sheet, and toast under the broiler until lightly browned and crisp, 1 to 2 minutes per side.
4. Spread each toast round with a teaspoon of the mascarpone. Top with a generous tablespoon of the diced pear mixture, mounding it up high and pressing it firmly. Finish each one with a sprinkling of walnuts and serve.

Makes 24 pieces.