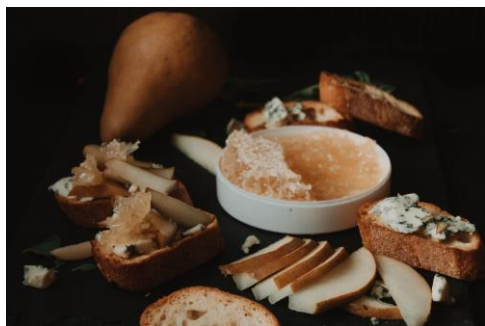


Honeycomb, Blue Cheese and Pear Crostini



Drizzle honeycomb is a unique and beautiful showcase ingredient. Stacked with mild, crisp Bosc pears and rich, salty blue cheese, Drizzle honeycomb adds a bright, caramelly sweetness to these flavour-packed bites.

30 mins

TOTAL TIME

20 mins

PREP

16 pieces

YIELD

Ingredients

Drizzle honeycomb

4 ounces Blue cheese, crumbled

4 ounces whipped cream cheese

2 Bosc pears, sliced

2 Sliced demi baguettes

Kosher Salt

Olive oil

Directions

1. Preheat oven to 375° and place the sliced baguette onto a baking sheet. Brush both sides with olive oil and sprinkle with a little kosher salt. Bake for 8 minutes or until lightly toasted around edges, rotating pan half way through.
2. Meanwhile, add the whipped cream cheese and crumbled blue cheese into a mini food processor. Pulse until combined and creamy.
3. Spread the whipped blue cheese onto the toasted breads and top with sliced pear.
4. Gently spoon a small amount of Drizzle honeycomb over the pears.

Did you make this recipe?

Tag @drizzle_honey on Instagram and use the hashtag #howidrizzle