

Blue Cheese Pear Bruschetta with Pancetta Onion Jam

1/3 cup Culinary Tours Diced Pancetta, finely chopped
2 cups chopped sweet onion (about 1 large)
2/3 cup balsamic vinegar
2/3 cup water
2/3 cup packed brown sugar
1 teaspoon Dijon mustard
2 small pears
3 tablespoons melted butter
1 14-inch French baguette
1 container (5 oz.) Culinary Tours Blue Cheese Crumbles
3/4 cup microgreens or sprouts

Cook pancetta in a 2-quart saucepan over medium heat until lightly browned, 5 minutes. Add onion; continue cooking 8 to 10 minutes or until soft. Add vinegar, water, sugar and mustard. Bring to a boil, reduce heat, simmer 45 to 50 minutes or until thick and liquid is almost evaporated, stirring occasionally. Cool to room temperature. Preheat oven to 400. Cut bread diagonally into 24 1/2-inch slices. Lightly brush 2 tablespoons butter over both sides of bread slices; arrange slices in a single layer on a baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Cut pears in half and core; cut each half lengthwise into 6 slices. Toss pears slices with remaining butter and spread in a single layer on shallow baking sheet. Bake 8 to 10 minutes or until lightly browned, turning after 5 minutes. Spread 2 teaspoons jam on each slice of bread. Place 1 roasted pear slice on jam; sprinkle with equal amounts of blue cheese and microgreens. Yield: 24 appetizers.

Recipe for #412953 CT Specialty Cheese Marketing



Perfect Pairings by Becky Roller 07/02/20