

Gorgonzola Apple Bruschetta with Lemon Infused Honey

1 jar (12 oz.) honey
1 medium lemon, washed, dried
1 14-inch French baguette
2 tablespoons extra virgin olive oil
2 containers (5 oz. each) Culinary Tours Gorgonzola
Cheese Crumbles
2/3 cup mascarpone cheese
2 medium Granny Smith apples
12 small radishes, thinly sliced
1 tablespoon chopped fresh dill

Pour honey into a small saucepan. Grate half the lemon's rind; add to honey. Slice the un-grated half of the lemon; add slices to honey. Juice remaining lemon into a small bowl; set aside. Place honey over low heat for 10 to 12 minutes; allow honey to cool, strain into a clean jar*. Preheat oven to 400. Cut bread diagonally into 24 ½-inch slices. Lightly brush oil 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 apples in half, core and slice thinly, cut slices in half. Place apple slices in a bowl and toss with reserved lemon juice. Combine 1 container gorgonzola and mascarpone in a bowl; stir until blended. Spread about 2 teaspoons gorgonzola mixture over each slice of bread. Top with apple and radishes slices. Sprinkle with remaining gorgonzola and dill; drizzle with lemon infused honey. Yield: 24 appetizers.

*Leftover honey may be stored, tightly sealed and refrigerated for up to 2 weeks.



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Perfect Pairings by Becky Roller 07/02/20