



Pear Crostini with Roquefort



Categoria

Entradas e Petiscos



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

High



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



To taste: Gallo Porto Wine
Vinegar

- 2 pears
- 1 loaf of Galician bread, or other
- 100g of Roquefort cheese
- To taste: Thyme

Method of preparation

1

Start by cutting the bread in diagonal slices and by slicing the pear.

2

Drizzle with a bit of olive oil, place the pear slices, the torn roquefort cheese and the thyme leaves on top.

3

Cook at a pre-heated oven at 190°C for approximately 10 minutes.

4

Drizzle the crostinis with Gallo Porto Wine vinegar to taste and serve immediately.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



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