Pear and Gorgonzola Pastry

Raciones para 1

- ❏ 1 sheet
  Puff pastry
- ❏ 1
  Pear
- ❏ 30 g
  Gorgonzola cheese
- ❏
  Nuts
- ❏
  Olive oil
- ❏
  Rocket salad, arugula
- ❏
  Honey sugar cane

1. Unfold the puff pastry sheet on an oven tray with parchment paper and poke the surface with a fork.
2. Slice the pear and spread the slices all over the sheet.
3. Add some dices of gorgonzola cheese or similar cheese on the pear slices. Add a bunch of nuts too.
4. Add a dash of olive oil to the puff pastry and bake at 180ºC for 20 minutes.
5. Remove from the oven and add rocket salad all over and a bit of honey.

Chef's Notes

https://cookinglovers.teka.com/en/receta/hojaldre-crujiente-de-pera-y-queso-gorgonzola/