

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 180°C 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/es/receta/hojaldre-crujiente-de-pera-y-queso-gorgonzola/>

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