



Cream Cheese & Blue Cheese Crostini's

Serves 12

Ingredients:

- 1 medium French baguette, sliced on a diagonal
- 30ml olive oil
- Salt & milled black pepper
- 230g President Light & Fluffy Cream Cheese
- 100g President Blaauwberg Blue Mould Cheese (or Simonzola or Creamy Blue)
- 1 fresh pear, sliced and tossed in lemon juice
- 6 pecan nuts, roughly chopped
- Fresh thyme leaves, to garnish
- 45ml honey

Method:

1. Lightly brush both sides of the bread with a little olive oil and season with salt and pepper.
2. Preheat a griddle pan or frying pan until hot. Toast the bread slices for 1- 2 minutes per side, until golden and crispy. Set aside to cool.
3. Cut the block of blue cheese in half. Cut one half into small pieces and set aside for garnishing the crostini's. Crumble the remaining blue cheese into a mixing bowl and add the cream cheese. Mix well with a fork.
4. Assemble the crostini's just before serving: arrange the toasted bread slices in a single layer on a platter. Top with some of the creamy blue cheese mixture, a slice of pear, some of the reserved pieces of blue cheese, a few chopped pecan nuts and thyme leaves. Drizzle a little honey over the top