



Blue Cheese, Pear & Walnuts

with Chilli Honey Crostini

Sweet pear, creamy blue cheese and a drizzle of Mountain Mist Wildflower with Chilli Honey create the perfect balance of sweetness, richness and gentle warmth. Finished with toasted walnuts and fresh thyme, these crostini make an elegant starter or a standout addition to any grazing table.

SERVES 4 | PREP 15 mins | COOK 10 mins | DIFFICULTY EASY

INGREDIENTS

- 1 French baguette, sliced into 12 pieces
- 2 tablespoons extra virgin olive oil
- 150g creamy blue cheese (Gorgonzola or your favourite blue cheese)
- 1 ripe pear, thinly sliced
- $\frac{1}{3}$ cup walnuts, lightly toasted and roughly chopped
- 2 tablespoons Mountain Mist Wildflower with Chilli Honey
- Fresh thyme leaves
- Freshly cracked black pepper

METHOD

1. Preheat the oven to 200°C.
2. Arrange the baguette slices on a baking tray and lightly brush both sides with olive oil. Bake for 8–10 minutes, turning once, until golden and crisp.
3. Allow the crostini to cool slightly before generously spreading each slice with creamy blue cheese.
4. Layer several thin slices of fresh pear over the cheese.
5. Scatter with toasted walnuts and a few fresh thyme leaves.
6. Finish with a generous drizzle of Mountain Mist Wildflower with Chilli Honey and a light crack of black pepper.
7. Serve immediately while the crostini are still crisp.

MOUNTAIN MIST TIP

Allow the blue cheese to come to room temperature before serving. Its creamy texture and full flavour pair beautifully with the sweetness of ripe pear and the gentle warmth of Mountain Mist Wildflower Chilli Honey.

Gather around the table.