

Blue Cheese & Pear Tartine by La Cafette

Prep: 15 min. | Cook: 15 min. | Total: 30 min. | Serves 4

A French sandwich featuring a timeless combo.



Ingredients:

- 2 Pears
- 4 Cups Sugar
- 4 slices of 7 grains bread
- ¼ lb. Fourme d'Ambert
- 1 oz. of Hillside Caramelized Fig Chutney

Directions:

1. Preheat the oven to 400°F. Meanwhile, on the stove, boil 1 liter of water with 4 cups of sugar.
2. Peel and poach 2 whole pears in the mix of water and sugar for about 10 minutes. When cooked, put them in the fridge to cool them down.
3. When cooled, slice the pear in 8 pieces.
4. Toast the slices of bread just a little, and spread some Hillside Caramelized Fig Chutney on each slice.
5. Add those a few slices of pear to each piece of bread, and crumble the Fourme d'Ambert on top.
6. Roast for 3-4 minutes in the oven, and serve.