

Ferraro's Cucina

Pear, Feta & Walnut Crostini

Ingredients

slices of fresh crusty bread Ciabatta

1 Garlic clove peeled and chopped in
half

extra virgin Olive oil

Feta cheese

1 or 2 Pears chopped in half, cored
and sliced into thin slices

Honey to drizzle

Walnuts broken roughly into pieces

Mint chopped into thin shreds

Preparation

- Toast the bread on both sides under a grill. Then rub over briefly with the cut side of the garlic and drizzle with the olive oil.
- Now top each piece of toast with a slice of feta and 4 or 5 of the pear slices. Drizzle with honey, then scatter over the walnut pieces and mint. Serve while the toast is still warm.
- Enjoy!

