

CROSTINI WITH PEAR MOUSE AND PEPPER SAUCE



Menù Ingredients

100 g. Pere allo sciroppo (Pears in Syrup) - AI3
90 g. Peperonissima - Peperonissima Pepper sauce - VO7
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

300 g. Goat cheese
6 pcs Sliced bread
q.s. Parseley

Chef: Leonardo Pellacani

Method

Serve 6

With the help of a cookie cutter, cut discs from the bread, brush them with extra virgin olive oil and toast them in the oven. Meanwhile in a bowl mix the goat cheese with the cubed pear and the chopped parsley. Transfer the mixture into a pastry bag and stuff the croutons than add the peperonissima on top of it and serve.

Gluten Free Method

Use gluten free bread