CHEF **DAVID BURKE**

OUTDOOR LIVING RECIPE SERIES: APPETIZER

GRILLED PEAR & PROSCIUTTO BRUSCHETTA WITH GORGONZOLA CREAM

PREP TIME: 10 MINUTES **COOK TIME:** 10 MINUTES **SERVES:** 4

COOKED USING THE:
XO PRO-GRADE GRILL

INGREDIENTS:

- 2 ripe pears
- 2 tablespoons olive oil
- Fresh mint leaves
- 4 slices of ciabatta bread
- ½ cup blue cheese
- ¼ cup heavy cream
- Prosciutto slices
- Grilled herbs (rosemary or thyme)
- Salt and pepper to taste

DIRECTIONS

1. Preheat your grill to medium-high heat.
2. Halve pears, remove seeds, brush with olive oil and season with salt & pepper.
3. Place pears on grill, cut side down. Grill for about 3-4 minutes until they develop grill marks and caramelize. Don't move them too much to allow for caramelization.
4. Remove the pears from grill and set aside.
5. In a small bowl, combine blue cheese and heavy cream, mixing until smooth and creamy.
6. Put bread on grill. Toast for about 1-2 minutes on each side until they are lightly crispy with grill marks.
7. Brush toasted bread with remaining olive oil mixed with some roughly chopped mint.
8. Place a grilled pear half on each slice of toasted ciabatta.
9. Drizzle the blue cheese cream over the grilled pears.
10. Top with a slice of prosciutto, more fresh mint leaves and another drizzle of cream.
11. Sprinkle with grilled herbs for added smoky flavor and aroma.
12. Serve immediately while still warm.