



CHEESE ON TOAST WITH CARMELISED PEARS

SERVINGS: 4

PREP TIME: 5 MINUTES

TOTAL TIME: 25 MINUTES

NOTES:

 **MADE IN UNDER 30 MINUTES**

 **LESS THAN £2 PER SERVING**

 **BASIC KITCEHN EQUIPMENT**

 **LOW DIFFICULTY**



INGREDIENTS

8 PEARS

200G BRIE OR OTHER TANGY CHEESE

4 CIABATTA OR CRUSTY ROLLS

40G BUTTER

40G LIGHT BROWN SOFT SUGAR

30G WALNUTS

70G BAG ROCKET LEAVES

35ML BALSAMIC VINEGAR

OPTIONAL EXTRAS:

SLICES OF TOMATO

CHILLI FLAKES OR FRESH CHILLI

SLICES OF COOKED MEATS

BACON

CHUTNEY

SWAP THE PEARS FOR APPLES OR FIGS

RECIPE ON REVERSE SIDE.

**CHECK OUT THE AROMA INSTAGRAM
AND FACEBOOK PAGE FOR
TUTORIALS AND COOK-ALONG
SESSIONS.**



METHOD

PRE-HEAT THE OVEN TO 200°C/GAS MARK 6.

BAKE THE ROLLS IN THE OVEN FOR 10 MINUTES.

MEANWHILE, CUT THE PEARS INTO QUARTERS AND REMOVE ANY PIPS. GENTLY FRY THEM IN A LARGE FRYING PAN WITH THE BUTTER AND SUGAR FOR ABOUT 5 MINUTES UNTIL THEY ARE GOLDEN AND CARMELISED. ADD THE BALSAMIC VINEGAR NEXT AND COOK FOR A FURTHER 2 MINUTES. BE CAREFUL WHEN ADDING THE VINEGAR AS THE PAN MIGHT SPIT.

THINLY SLICE THE BRIE (OR OTHER CHEESE) AND SET TO ONE SIDE.

ROUGHLY CHOP THE WALNUTS THEN PUT ON A TRAY AND BAKE IN THE OVEN FOR A FEW MINUTES TO CRISP. KEEP AN EYE ON THEM AS THEY WILL DO NOTHING FOR AGES, THEN QUICKLY COOK AND BURN!

CUT THE ROLLS IN HALF AND TOP THEM WITH ANY ADDITIONAL INGREDIENTS LIKE SLICED MEATS OR COOKED BACON, THEN ADD THE CHEESE SLICES. I LIKE TO ADD A LITTLE FRESH BLACK PEPPER AT THIS STAGE AS WELL.

RETURN TO THE OVEN FOR A COUPLE OF MINUTES SO THE CHEESE CAN MELT.

ONCE THE CHEESE HAS MELTED, REMOVE FROM THE OVEN AND TOP WITH THE PEAR SLICES, SPRINKLE THE WALNUTS OVER THE TOP AND SERVE WITH THE SALAD LEAVES. ANY REMAINING BALSAMIC VINEGAR CAN BE DRIZZLED OVER THE TOP, OR SERVE WITH CHUTNEY.