

# Garlic bread with sliced pears and cheese.

I know it sounds strange but one thing about great cheese is its ability to enhance the flavor of certain fruits. This is a hors d'oeuvres that I love to serve. It is sweet and savory, with a little kick to it. I personally like my hors d'oeuvres to be one bite compilations of taste. I borrowed this idea from the Japanese and the idea of sushi. Sushi is in most cases supposed to be eaten in one or two bites and savored for the compilation of flavors that it imparts on our pallet. The compilation of flavors like a great song creates a melody on our tongues.

## Ingredients:

- A French baguette
- Garlic
- Dublin cheese
- Asian pears
- Apples
- Asiago cheese spread
- Balsamic vinegar
- Basil
- Arugala
- Salt
- Pepper
- Chili powder
- Butter
- Olive oil (Extra Virgin)
- Apple juice.
- prosciutto.

## Tools:

- A bread knife
- A chef's knife
- A cutting board
- A small sauce pan.
- A toaster or a skillet. (To toast the bread with.)

## Preparation:

I usually get a pre sliced baguette, you can also halve it if you like. I use the whole baguette.

Take your Asian pear and apple of your choice and slice thinly. The slices should be cut to that they fit nicely on the bread slice. Place them in a bowl.

To your sauce pan add  $\frac{1}{4}$  cup of balsamic vinegar, and a  $\frac{1}{4}$  cup of the apple juice. Start on a very low simmer. Let it reduce just slightly. While that is getting up to heat take two cloves of garlic and crush them and remove the skin. Then add the crushed whole cloves to the simmering balsamic vinegar, and apple juice mixture.

Take a small pat of butter around  $\frac{1}{4}$  inch slice to the balsamic apple mix. Add  $\frac{1}{2}$  a tsp of the chili powder to the sauce.

Once the sauce has reduced down about half, remove it from the heat and strain into a bowl. Set the sauce aside.

What I usually do is take a small plate and pour a little olive oil onto it and dip each slice of bread quickly on each side. Just make sure that the olive oil covers the surface don't let the bread soak up too much of the oil.

Heat up your skillet or frying pan to a medium heat and place each slice of bread onto the surface. Watching each carefully so that it is just lightly toasted.

Remove each piece from the pan and place on a plate with a paper towel on top to soak up the extra oil.

Using the firm surface of the bread that is now toasted, I take a clove or two of garlic and rub each piece of toast with it. As you rub the garlic on the bread it should rub down kind of like cheese on a grater. This is why I say to use one or two depending on how many you want to make.

Now I take the Asiago spread and place a layer on the toast. I then take a pear slice, and then I add a piece of basil, then an apple slice, then a piece of Arugula, then the Dublin cheese sliced thinly.

Heat up your broiler, place in an oven pan and just broil until the cheese is melted. Remove the hors d'oeuvres from the boiler, and finally add a piece of the prosciutto on top. Don't curl the prosciutto however just cut it so it fits nice and flat.

Finally take the sauce that you had made earlier and with a spoon just drizzle it over the top of the hors d'oeuvres. You can then if you like sprinkle a little of the chili powder over them and add a little cracked pepper and salt to taste.

Enjoy.