

RECIPE



Chocolate Balsamic Vinegar, Pecans & Goat Cheese

Ingredients

1/3 cup whole pecans

3 ripe pears (Bartlett, Anjou)

1 baguette

4 tbsp. unsalted, cultured butter

8 oz goat cheese

1 recipe for Chocolate Balsamic Vinegar Sauce (see recipe on our web site)

Chop the whole pecans. Place on a baking sheet and toast at 350 for approximately 8 minutes. WATCH CAREFULLY. Let cool. Cut the pears into thin slices. Drizzle a little lemon on top to keep the cut pear slices from turning brown. Slice the baguette into 1/2" pieces. Spread a layer of the butter and then the goat cheese on each slice. Sprinkle some toasted pecan pieces on top. Put slices of pear on top of the pecans. Drizzle the Chocolate Balsamic Vinegar Sauce over each baguette.