



Walnut and Pear Crostini

You'll look like a culinary star with this easy, eye-catching recipe.

***SERVING IDEA:** You can prepare the walnut relish a few hours in advance, so all you have to do is assemble the crostini before guests arrive.*

Ingredients

1 c. Diamond Shelled Walnuts, toasted and finely chopped
1/4 c. minced green onion
2 T. minced oil-packed sun-dried tomatoes
2 T. oil, from the sun-dried tomatoes
1 T. minced fresh Italian parsley
1 t. fresh thyme leaves, chopped
1 T. extra virgin olive oil
1/2 t. kosher salt
1/4 t. freshly ground black pepper
25 (1/3-inch thick) slices of fresh baguette, lightly oiled and toasted
1 lb. Brie cheese
2 ripe, red-skinned pears, cored and thinly sliced
fresh thyme sprigs, for garnish

Preparation

In a medium bowl, combine Diamond Shelled Walnuts, green onion, sun-dried tomatoes, sun-dried tomato oil, parsley, thyme, extra virgin olive oil, salt and pepper; mix well. Taste and adjust the seasoning.

To assemble the crostini: Spread a heaping tablespoon of the Brie on each crostini, top with 1 teaspoon of the walnut relish, and tuck a pear slice diagonally into the relish. Garnish with a sprig of thyme; serve immediately.

Makes 25 crostini

