

## PEAR, GORGONZOLA AND ROCKET FILO PARCELS

This was such a favourite at our WBBC Book Club night. So simple to put together and great for snacks before a meal. Subscribe to our menu's for the year

**Prep Time:** 10 minutes

**Cook Time:** 7 – 10 Minutes

**Makes:** 30-40 canapes

1 packet of filo pastry (approx. 20 sheets)

Approx 100 gms rocket

200 grams of gorgonzola (or any firm blue cheese can be substituted)

100 grams melted butter

2 firm but ripe pears (Anjou and Bosc are best but you can still use others) peeled, cored and chopped into thin bite sized pieces.

Cracked Pepper

Liquid honey and chopped walnuts (optional for serving)

1. Preheat oven to 200°C.
2. Brush one sheet of filo pastry with melted butter and layer with a second filo sheet. Brush the top sheet with butter. (Orientate the rectangle shaped pastry so that the long side is closest to you ). Keep other sheets covered with a damp tea towel while you work to prevent the filo from drying out.
3. With a sharp knife cut the pastry sheets into 4 even quarters. Take a small handful of rocket leaves (approx. 6-8 leaves) and place at the top of each filo quarter. You might need to trim the stalks off or crush the leaves up so they fit onto the pastry without overhanging.
4. Crumble about a teaspoon of blue cheese on top and a small slice of pear. Season with pepper then wrap up with the filo into a triangle and brush with a little melted butter.
5. Repeat for all the 4 quarters you have laid out in front of you. Repeat until you have used up all your gorgonzola (makes about 35-40 canapés).
6. Bake for 7-10 minutes until golden and crisp. Let cool a little before serving drizzled with honey and chopped walnuts or scattered with extra rocket leaves

