Feta bruschetta with caramelized nuts and pear

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	20 Mins
Piece	12
Appliance	Combair V2000 from 2021

Whether as an appetizer to go with a sparkling cocktail or a refreshing mocktail, these bruschetta bring together savoury, sweet and crispy flavours to create a balanced taste experience.

Bruschetta

2 tbsp runny honey

50 g nuts, (e.g. walnut kernels) coarsely chopped

100 g feta, chopped

75 g Greek yogurt

Some salt

Some pepper

½ baguette, cut into 12 slices, each about 1 cm thick

2 sprigs of rosemary, needles pulled off

For serving

1 small pear, cut into thin wedges

Some lemon juice

Some olive oil

1 pinch of salt

Brushetta

Preheat the cooking space to 180 °C using the hot air mode. Mix the honey and nuts together in a bowl. Put the feta and jogurt in a food processor and blitz for about 2 minutes until creamy, season with salt and pepper to taste. Place the slices of baguette on a lined baking tray and brush with the feta cream. Scatter the honey and nut mixture over the top and sprinkle over the rosemary. Put the baking tray into the preheated cooking space and bake for about 15 minutes. Take out and allow to cool briefly.

(Pre-)heat cooking space to 180 °C with Hot air

Put the tray in

Hot air 180 °C for 15 Mins

For serving

Marinate the pear wedges briefly in some lemon juice, olive oil and salt before placing on top of the warm bruschetta.

Accessories

Baking tray

Additional information

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