



## *Caramelized Pear and Gorgonzola Toasties*

This decadent toasted sandwich hovers between sweet and savoury with the caramel pears complementing the salty blue cheese perfectly. Try and use pears that are ripe and ready to eat but not overly so.

### *Recipe*

#### *make 4 – 6 toasted sandwiches*

500g sliced pears (about 4 ripe pears)

30g butter

70g demarara or dark brown sugar

8 – 12 slices raisin bread or brioche

50g butter, melted for brushing

100g – 150g (approx. 25g per sandwich) – Gorgonzola (or similar creamy blue cheese)

1. Melt the butter in a **Breville Non-Stick Frying Pan** and toss in the pears to coat.
2. Sprinkle the sugar over and allow this to bubble for 3 – 5 minutes (depending on how ripe the pears are), shaking the pan every now and again.
3. When the pears have started to soften and a caramel has formed, take them off the heat and allow to cool in the pan.



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4. To make the sandwiches heat the **Breville 4-Slice Sandwich Press** and lightly spray the surface with cooking spray. Assemble the sandwiches by topping a slice of bread with pears and crumbling the blue cheese.
5. Close with another slice of bread, and then brush each side with melted butter.
6. Place these in the toaster and seal. Allow to toast until golden brown.

