

Sharing Life, Love and Food



All Natural Croccantini®

ARTISAN CRACKERS



Croccantini
CREATIONS

Pear Compote

Strong cheeses match well with the sweet pears.

Ingredients:

- 2 pears such as Bartlett or Bosc, peeled, quartered, cored and coarsely chopped
- 1 star anise or cinnamon stick
- 2 1/2 Tbs. fruity white wine such as Riesling
- 1 Tbs. sugar, or to taste

Preparation:

1. In a fry pan over medium-low heat, combine the pears, star anise, wine and sugar. Bring to a gentle simmer and cook, stirring occasionally, until the pears are almost falling apart, about 12 minutes. Let cool to warm room temperature.
2. Serve with your favorite cheese.

Original recipe found at Williams-Sonoma.com

FOLLOW US FOR APPETIZER INSPIRATION!



www.lapanzanella.com