

## *Pear and leek soup, topped with blue cheese crostini and served with crispy bacon bits, fresh pear and micro greens.*

*The perfect "dinner party" soup... Serve in small bowls, beautifully garnished with thinly sliced fresh pear, toasted blue cheese crostini, bacon bits and topped with micro greens.*



### **Ingredients for the pear soup:**

50g butter

1 onion, chopped

2 leeks finely sliced

6 ripe pears, cored, peeled and cubed

4 cups of chicken stock

2 potatoes, peeled and diced

125 ml fresh cream

salt and pepper

1 packet of streaky bacon

3 fresh pears for garnish

2 hot dog rolls, yes, as it gives small circles

1 block creamy blue cheese or gorgonzola

one small punnet micro greens

### **METHOD:**

*In advance if you want - sauté the onions and leeks in the butter until soft and translucent.*

*Add the cubed pears and sauté for 5 minutes with the onions and leeks. Add the cubed potatoes and sauté for another 5 minutes.*

*Add the boiling stock, and simmer +/- for 30 minutes or until the potatoes are cooked.*

*Cool for +/- 10 minutes and liquidize until smooth and creamy. Put aside until needed.*

*Bake the bacon until very crispy in the oven, cool and cut into small blocks, set aside.*

*Slice the hot dog rolls in 1cm thick slices and pack on an oven tray, add one thin slice of blue cheese to each round slice, put aside.*

*30 minutes before serving. Warm the soup and add the cream, while doing that toast the blue cheese crostini in the oven until crisp and the cheese melted.*

*Serve in small bowls topped with 2 blue cheese crostinis floating in the soup, top with a thin slice of fresh pear, crispy bacon bits and micro greens...*

*Make sure there's enough for seconds, as believe me, everyone would want some more...*

*Don't serve the soup without the blue cheese crostini, bacon and fresh pear, as that is where the magic lies.*

*A match made in heaven, pear blue cheese salty bacon and creamy warm soup.....*



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