MONTASIO AND PEAR PIE



Tipo di Montasio: Fresco (da 60 a 120 giorni)
Portata: Antipasti
Tempo di preparazione: Un'ora
Difficoltà: Media

Ingredienti:

Ingredients for 4 persons

- 400 g of flaky pastry
- 4 pears
- 300 g of fresh Montasio
- 150 g of sour cream
- 50 g of chopped parsley
- Salt, pepper at taste

Descrizione:

Roll out the flaky pastry, cut four small pies with a diameter of about 10 cm., bake in oven at 180° until they rise and brown. In the meanwhile, boil cream in a small pot and melt Montasio cheese, cook over a low heat until the cream is uniform. Fill the small pie with a spoonful of Montasio sauce, cut pears horizontally and cover the pie. Put it back in oven until pears brown. Pour a small ladleful of Montasio sauce and garnish with a sprinkling of chopped parsley.