

Brie, Pear, and All Beef Salami Bacon Bits CROSTINI



Ingredients:

- 1 white baguette
- 1 package of brie
- 2 ripe pears
- Lesters All Beef Salami Bacon Bits *



Directions :

- 1- Preheat oven to 180 °C (350 °F).
- 2- Cut the baguette in slices approximately 2 cm in thick. Place a piece of parchment paper on a baking sheet. Place the slices of bread on the sheet.
- 3- Place a 2 cm x 2 cm piece of brie on each slice of bread.
- 4- Peel the pears and cut them into thin slices approximately 0.5 cm thick. Place a slice of pear on each piece of brie.
- 5- Bake for approximately 8 minutes, or until the cheese is melted. Remove from oven and add some All Beef Salami Bacon Bits. Return to oven and bake for 2 minutes.

Note: You can also prepare these appetizers in advance and reheat them in the oven at 150 °C (300 °F) for 5 to 7 minutes.

* Click here for the *All Beef Salami Bacon Bits* recipe <https://lesters.ca/en/recipes/all-beef-salami-bacon-bits/>