



Recipes

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Blue Cheese Pear Bites

Serves 16

Ingredients:

- 2 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 4 Tbsp. Unsalted Butter , melted
- 1 cup Mascarpone Cheese , chilled
- 1/2 cup Crumbled Blue Cheese (good quality is recommended)
- 1 Tbsp. Lime Juice
- 2 Ripe Pears , preferably D'Anjou
- 1/2 cup Toasted Walnut Halves

Directions:

1. Place tortillas on work surface and brush both sides with butter. With a 3-4" biscuit cutter, cut tortillas into circles. Tortillas should yield 16 rounds. Place on baking sheet and bake at 425° F until golden, about 10 minutes.
2. Combine mascarpone, blue cheese and lime juice. Set aside. Core the pears with an apple corer, then thinly slice pear into rounds.
3. Place pear round onto tortilla round, then pipe blue cheese mixture onto pear. Top with walnut half.