

Bruschetta with goats cheese, pesto and pears

Total time **20 mins** 18 mins preparation time 2 mins cooking time

INGREDIENTS

10 portion(s)

For the parsley pesto:

2 garlic cloves

50 g pine nuts

1 bunch of parsley

80 ml olive oil

For the bruschette:

1 ciabatta

2 pears

3 tbsp Kikkoman Teriyaki
Marinade

2 tbsp walnuts

300 g fresh goats cheese /
cream cheese
some leaves of parsley to
garnish

PREPARATION

Step 1

For the pesto: Peel the garlic and cut it into slices. Wash the parsley and chop it roughly. Put the parsley, garlic, pine nuts, oil, salt and pepper into a mortar and pestle and bash until pureed.

Step 2

For the ciabatta: Cut the ciabatta into slices of about 1.5 cm thick. Preheat the grill and toast the bread slices until golden brown. Let it cool down for a minute.

Step 3

Mix the pesto with the goat cheese and the Teriyaki marinade and spread it on the warm ciabatta. Cut the pears in a half and cut it in thin slices. Chop the nuts roughly. Add the pears and the nuts on the ciabatta, sprinkle it with some more Teriyaki marinade and parsley leaves and serve them warm.