

Crispy Pear and Blue Cheese Appetizer Flatbread

Pear and Blue Cheese Flatbread with Walnut Honey Drizzle

OVEN
400°F

TIME
20 min

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INGREDIENTS

2 flatbreads or naan (about 200 g total)
2 tablespoons olive oil
2 ripe pears (about 300 g), thinly sliced
3 oz (85 g) blue cheese, crumbled
... cup (30 g) walnuts, toasted and chopped
2 tablespoons honey
Fresh thyme leaves for garnish

DIRECTIONS

- 1.** Preheat: Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper.
- 2.** Prep the Base: Place flatbreads on the baking sheet and brush evenly with olive oil.
- 3.** Add Toppings: Arrange pear slices evenly over each flatbread. Sprinkle with crumbled blue cheese.
- 4.** Bake: Bake for 8-10 minutes, until the flatbread is crisp and the cheese is softened.
- 5.** Finish: Remove from the oven and drizzle with honey. Sprinkle toasted walnuts and fresh thyme leaves over the top.
- 6.** Serve: Slice and serve warm for the best texture and flavor.

SWAPS & NOTES

& Swaps Flatbread: Naan works beautifully for a slightly thicker base.

Pears: Choose ripe but firm pears so they hold their shape.

Blue cheese: Gorgonzola is a milder alternative.

Walnuts: Pecans make a delicious substitute.

TIPS FOR SUCCESS

Slice pears thinly for even cooking.

Toast walnuts beforehand to deepen flavor.

Don't overload toppings - keep layers balanced for crisp results.

Serve immediately to maintain crunch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-pear-and-blue-cheese-appetizer-flatbread/>