

TATINE CON il CORGONZOLA e i PAGNOLI
CANAPÉS WITH GORGONZOLA AND PINE NUTS

8 tbsp butter softened to room temp
12 oz creamy Gorgonzola cut into small pieces
4 tbsp chopped fresh parsley
4 tbsp lightly toasted chopped pine nuts (or if unavailable) pecans
Black pepper
4 tbsp lightly toasted whole pine nuts or pecans
12 slices good quality firm white bread trimmed of crusts

Heat oven to 400

Put butter, gorgonzola, parsley, chopped nuts and pepper in food processor and pulse several times to form smooth dense cream.

DO NOT PROCESS TOO MUCH OR WILL BECOME TOO LIQUID.

Mix in whole nuts.

Spread mixture evenly over bread slices leaving about 1/8 inch uncovered and bake in upper level until bread becomes lightly colored.

Cut each slice of bread into 4 triangles and serve.