

WARM BRIE with FUJI APPLE, PEAR on TOASTED BRUSCHETTA

Ingredients:

- 4 large Fuji apples
- 4 red or brown skinned pears, slightly under ripe
- 2 (1 lb) wheels of Brie cheese
- 1 loaf of Bruschetta bread

Directions:

- Slice the bread diagonally; brush 1 side with olive oil, place on baking sheet and toast at 350°.
- Quarter the apples & pears lengthwise and cut into ¼ inch thick slices.
Squeeze lemon juice lightly on slices to slow browning.
- Cut top rind off the Brie and place in microwave for 60 seconds each. It may take an additional 30 seconds to get soft and hot.
- Serve on platter with fruit and bread.
- If the Brie tightens, reheat for another 20 to 30 seconds.