



## Egg Bruschetta With Caramelized Pears and Gorgonzola Cheese

*Jeffrey Saad*

### Ingredients

- 3 tsp olive oil
- 1 tsp butter
- 1 ripe pear (bosc or bartlet, not too ripe) Sliced into ¼" slices.
- ¼ cup walnut pieces
- ¼ cup white wine (Sauvignon Blanc)
- ¼ cup creamy Gorgonzola cheese (or goat cheese)
- 2 large 1" thick slice of rustic country bread
- 1 large egg
- Kosher salt to season
- ¼ cup arugula
- 1 tsp fresh lemon zest

### Directions

Rub bread on one side with olive oil and toast in a non-stick skillet or grill press over medium-high heat. Set on the serving plate.

Add the butter and 2 tsp of the olive oil to the same pan. Once melted add the pear and walnuts. Cook about three minutes until golden. Add the wine and stir. Simmer until the wine is almost fully absorbed. Turn off heat. Spread the goat cheese on the bread. Top with the pear and walnut mixture.

In a 6" non-stick skillet over medium heat add the other tsp of olive oil. Once hot add the egg and season with a pinch of salt. Once white starts to set flip egg and cook to desired doneness. Flip egg back over and place on top of pear mixture.

Garnish with the arugula and lemon zest.