



From the Kitchen of Executive Chef Jessica VanRoo

Gruyere and Pear Bites

Makes 12 bites

Ingredients

- 5 sheets of phyllo dough, thawed
- 3 tablespoons melted butter or neutral oil
- 3 oz gruyere, shredded
- 1 ripe pear, like bosc or D'anjou, cut into small squares
- 3 tablespoons finely chopped walnuts
- 1 teaspoon fresh thyme, chopped
- 2 tablespoons honey or more to taste

Instructions

1. Preheat your oven to 375 degrees.
2. Gently take one sheet of phyllo, brush it with the oil or butter, then stack it with another sheet, and repeat until you have used all the sheets.
3. Cut the phyllo into 12 equal pieces, and then gently place them in a greased mini muffin tin. Bake for 8 minutes, then remove from oven.
4. Turn the oven up to 400 degrees.
5. Fill each phyllo cup with cheese, pear, walnuts, thyme and a little honey. Bake for 8-10 minutes or until the tarts are golden and the cheese is melted. Serve warm or at room temperature.