

Goats cheese and Feast-de-renaissance Pears in Red Wine Raspberry and Cinnamon.

Ingredients

6 sheets filo pastry
3 x Pears in Red Wine Raspberry and Cinnamon, drained, sliced into ¼ 's, syrup set aside.
200ml pear syrup
200g Goats cheese
25g Pistachios
50g melted butter

Method

Heat oven 200°C

Brush 6 sheets with melted butter and halve them lengthways so you have 12 strips.

Put 1 T crumbed goat cheese, a few chopped pistachios and 2 slices (or 10ml roughly chopped pears) at one corner of the pastry. Fold to make a triangle. Fold back in the opposite direction and continue till you have used up all the pastry. Brush the outside with more butter and place on a baking tray. Continue as before to make up 12 triangles.

Bake for 15-20 min.

Meanwhile reduce the pear syrup over a gentle heat till slightly thickened, adding a little lemon juice and ground pepper to taste. Serve the filo triangles with a green salad tossed in walnut oil, finish with a drizzle of the pear syrup reduction.