

Blue Cheese and Pear Tartlets

Savannah · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

15

Description

These tasty pear and blue cheese tartlets take little time to prepare but will impress your guests

Ingredients

- - 1 ripe pear - peeled
- cored
- and chopped - 4 ounces blue cheese
- crumbled - 2 tablespoons light cream - ground black pepper to taste - 1 (1.9 ounce) package mini phyllo tart shells

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix together pear
2. blue cheese
3. and cream in a baking dish. Season with pepper. Spoon mixture into phyllo shells. Bake in the preheated oven for 15 minutes. Serve warm.