



BLUE CHEESE FILO BITES WITH PEARS AND PECAN

Prep: 1 hour – Makes 20 fillo bites – Easy

1 tin canned pears (225g drained)
5 fillo pastry sheets
50g butter
100g stilton
20 pecan nuts

1. Preheat the oven to 180°C fan.
2. Drain the pears and cut into small cubes.
3. Cut the fillo pastry sheets into small squares, so that they fit into a muffin hole.
4. Melt the butter and grease one muffin hole. Lay a fillo square into the hole and brush with more melted butter, then top with another fillo square. Repeat the process one more time, so that you end up with three buttered fillo layers.
5. Lay a few pear cubes onto the fillo pastry, so that the bottom is covered.
6. Fill the remaining muffin holes with buttered fillo pastry and pears.
7. Once all muffin holes are filled, crumble some stilton over the pears and decorate each fillo basket with a whole pecan nut.
8. Bake in the preheated oven for 15 minutes.
9. Leave to cool for 5 minutes before serving.

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