



PEAR AND CRANBERRY FLATBREAD

This is a great appetizer or dessert using Rich's Oval Rustic flatbread. Substitute peaches for pears when they are in season.

Yield: 1 Flatbread

INGREDIENTS

1 Each **RICH'S** Rustic Oval Flatbread 12" X 5", 48 Count, 4.8 oz (#13162)

2 oz Mascarpone cheese

2 Each D'Anjou Pears

1/4 C Fresh Cranberries

2 tsp. Cinnamon sugar

8 Each Fresh Mint Sprigs

1 tbsp. Balsamic Glaze



DIRECTIONS

- 1 Preheat oven to 425 degrees F
- 2 Spread entire surface with mascarpone cheese
- 3 Core and slice pears thin and arrange on top of mascarpone cheese along with cranberries
- 4 Sprinkle cinnamon sugar over top of ingredients and bake in oven for about 8 minutes or until cranberries are just popped and flatbread is crispy
- 5 Garnish with mint and balsamic glaze