

Gorgonzola Cheese Tea Sandwich with Pears

Disney's Grand Floridian Resort & Spa

Garden View Lounge

Ingredients

🇺🇸 8 slices Marble Rye Bread

Ingredients Gorgonzola Cheese Spread

🇺🇸 6 ½ oz. Gorgonzola Cheese

🇺🇸 9 ½ oz. Cream Cheese

🇺🇸 3 Spinach Leaves

Ingredients Poached Pears

🇺🇸 2 Pears, peeled and cores removed

🇺🇸 3 cups Burgundy Wine

🇺🇸 4 ounces Sugar

Directions

1. In a food processor, combine Gorgonzola Cheese and Cream Cheese together and blend.
2. Fold Spinach Leaves into the cheese mixture.
3. In a pot, combine Burgundy Wine & Sugar and bring to a boil.
4. Add pears & cook for 5 minutes.
5. Remove and let cool in liquid.
6. Spread Gorgonzola Cheese Spread on both sides of the bread.
7. Shingle the thin slices of pear over the bread.
8. Top the pears with another slice of bread and remove the crusts.
9. Cut sandwiches into triangles.



