

## Brie & bacon toasties



Total time 10 mins



Easy



Serves 2



### Ingredients

4 thin rashers smoked bacon

140g brie

1 firm ripe pear

2 thick slices of bread, preferably from an uncut granary or malted wheat loaf

small handful pecan nuts (about 10)

a handful of rocket or watercress if you have it in the fridge, to serve

### Method

- Step 1** Set the grill on high and put a sheet of foil under the grill rack to catch any cooking juices and save on washing up later. Lay the bacon on the rack and grill for 2 minutes. While it is grilling, slice the cheese (aim to get about 8 long slices) and core and slice the pear.
- Step 2** Put the slices of bread under the grill as well for just under a minute until the bread is evenly toasted on one side only. Keep an eye on it – a whole minute is just that little bit too long and the bread may start to char.
- Step 3** Flick the bread over and cover the untoasted sides first with a layer of pear slices, then the grilled bacon and then the rest of the pear slices. Don't worry if it looks a little rough and ready – it all adds to the effect. Drape the brie on top and scatter over the pecans, roughly breaking them with your fingers as you go.
- Step 4** Grill for another minute or so, until the cheese is melted and oozy. Remove and eat straight away with the rocket or watercress on the side.