

Croissant With Brie, Pear, and Ham

4 butter croissants
½ pound sliced ham
½ pound soft brie
2 ripe pears

The night before making the sandwich, trim the rind as much as possible from the brie. This is best done while the brie is very cold, using a sharp paring knife.

On the day of making the sandwiches, remove the brie and the ham from the refrigerator and let them come to room temperature. Cut the ham slices so they will fit neatly on the croissants. Cut thin slices of pear. I find comice pears are by far the best for this dish, but any ripe pear will do.

Carefully slice the croissants in half horizontally.

Spread the softened brie on the bottom half of each croissant. Replace the tops, place the croissants on a baking pan or sheet, and heat in a 350° degree for about 12-14 minutes until the brie has begun to melt.

Remove them from the oven. Divide the ham slices, then the pear slices over the melted brie and replace the croissant tops. Put back on the baking pan, and return to the oven for just 1 or 2 minutes to warm the ham and the pears.

Serve hot.