

Entertaining Ideas

Avocado Appetizers Brighten Up Any Party Menu

(NAPSA)—For the host or hostess looking to impress, creamy Hass avocados can add a vibrant touch of green to a variety of appetizer options.

Sliced, diced or pureed for festive starter dishes, Hass avocados are available year-round to warm up guests' palates. This tasty fruit can be transformed into a delectable guacamole, paired with other fresh fruits and vegetables or added to cocktails for colorful "avotail" treats. The fruit's versatility makes it an ideal ingredient for casual parties or sophisticated black-tie events.

For what many consider the ultimate in colorful party pleasers, offer guests mouthwatering Avocado-Pear-Honey Pastry Rounds. Simply top baked puff pastries with thin slices of avocado and pear, a crumble of Gorgonzola cheese and a drizzle of honey. This appetizer can tempt the senses and delight guests, while adding festive color to the table.

Avocado-Pear-Honey Pastry Rounds

Flour

- 2 sheets frozen puff pastry, thawed
- 1 egg yolk
- 1 Tbsp water
- 2 small, ripe Hass avocados, peeled, seeded, thinly sliced
- 2 small, ripe red pears, cored, seeded, thinly sliced
- Juice of one lemon
- 1 cup crumbled Gorgonzola cheese
- Honey dispensed from squeeze bottle

Preheat oven to 400 degrees, lightly coat baking sheet with cooking spray.



Avocados can add panache to party appetizers with a splash of color and a dash of deliciousness, great for at-home entertaining.

Lightly flour cutting surface and cut 1½-inch round circles from pastry sheet (each sheet makes 24 pieces). Place on prepared baking sheet one inch apart. Whisk egg yolk and water in small bowl to create an egg wash; brush mixture over each pastry round. Bake for 15 minutes until tops of rounds are puffed and golden brown. Transfer rounds to wire rack to cool. (Pastry rounds may be baked in advance and kept in airtight container at room temperature, for up to two days.)

Gently split each puffed round with sharp knife to create a small pocket. Place a slice of avocado atop a slice of pear, and sprinkle lightly with lemon juice. Place slices on bottom of pastry, and top with ½ tsp of crumbled cheese. Loosely close pastry pockets and place on serving tray. Squeeze honey bottle about 12 inches above platter, drizzle a bit of honey on each pastry and serve immediately.

Yields about 48 appetizers.