Yields 1 Loaf of Pull Apart Bread

Bread Ingredients:

1 Loaf Dense Artisan Bread

1/2-3/4 C Pesto

1/3 C Grape Tomatoes

1/4 C Toasted Pine Nuts

1-1 1/2 C Shredded Mozzarella

Pear Balsamic Reduction:

1 C Balsamic Vinegar

2 Pears

Or For My Fresh Pesto:

1/2 C Toasted Pine Nuts + 1/2 C Raw Pine Nuts  
4 oz Basil  
6 oz Finely Shredded Parmesan  
3-4 Cloves Garlic  
1/2 tsp Pepper  
1/2 tsp Salt

1 Lemon Zested  
1 Lemon Juiced   
1 1/4 C Olive Oil

Begin by pre-heating your oven to 400, and slicing your pears into cubes. Add pears into a small pot, with your balsamic vinegar, and cook over medium high heat until pears become very tender. Use a potato masher, or slotted spoon, to press your pears down to leach out all of their liquid. Strain into a bowl, and put reduction aside for later use.

If you aren’t using store bought pesto begin by adding all of your pesto ingredients, besides your oil, into your food processor. Blend until mix is well combined. Add in oil slowly, and then set in the fridge for a few minutes to cool. Feel free to eat a spoonful, or six, and then commence your afternoon workout as scheduled!

Now comes the tricky part…Slicing the bread! You will want to make sure you get a VERY dense bread, or you will have pieces of the top flying everywhere. Cut your bread into 1 inch cubes, and spread the pieces apart with your hands. Use a spatula to coat each of the sections with your pesto, and then cover the sides of your bread with foil. Place one more sheet of foil on top, and bake for 10 minutes.

*Note: If your bread is still falling apart you can remedy it with adding extra cheese in those spots!*

Next slice your tomatoes, and proceed to toast your pine nuts. Once your bread comes out of the oven put your pine nuts and tomatoes into the sections of your bread. Add in an excessive amount of cheese, and press everything into your bread with a spoon. With your foil top still removed bake again for 15-20 minutes. Drizzle the bread with your balsamic reduction, and dig in!

*\*Note: This also looks beautiful when it's topped with fresh basil, and some of your leftover grape tomatoes*.