



SAVORY PEAR TART
with GOAT CHEESE
& SPANISH ALMONDS

Trefethen

SAVORY PEAR TART *with* GOAT CHEESE & SPANISH ALMONDS



INGREDIENTS

1 sheet puff pastry
2 ripe Bartlett pears, each cut into
eights & seeds removed
1 egg, beaten
8 oz fresh goat cheese
1 oz fresh tarragon, roughly chopped
½ cup salted Marcona almonds,
roughly chopped
salt

PROCEDURE

1. Preheat the oven to 425F. Place the goat cheese into a small bowl and let come to room temperature. Add the tarragon, mix well with a spatula, and separate into two equal parts. Cover and refrigerate one half and leave other half at room temperature.
2. On a lightly floured surface, cut the puff pastry into four 7-inch rounds about the size of a bread plate, or if you'd like a large tart, leave uncut. Transfer pastry to baking sheet. Poke a few holes in dough with the tines of a fork and coat the edges with egg wash about 1-inch around. Spoon the warm goat cheese atop the rounds in even amounts. No need to spread it
3. Add pears to a bowl and lightly salt. Arrange four pear wedges atop the goat cheese on the tarts and refrigerate for 10 minutes. Remove tarts from the refrigerator and bake until the crust is golden and the pears are tender, about 20-25 minutes. Remove from oven and allow to cool slightly.
4. To serve, place tart on your favorite plate and top with the reserved goat cheese crumbles and salted almonds. Enjoy!

TREFETHEN WINE PAIRING

Katie's Acre Chardonnay: *Complex and round with concentrated citrus and tropical fruit flavors enhanced with just a touch of toast. It's bright and full-bodied with layered notes of almond, quince, and a distinct salinity with a mouthwatering finish that leaves you wanting more.*