

Pear and Roquefort tart

Ingredients (serve 8) :

- . 2 large or 3 medium pears
- . Puff pastry : 8 rectangles each 12cm/5 inches by 5cm/2 inches
- . 100g/3.52oz Roquefort

Preparation time: 10 minutes

Cooking time: 15 minutes

Preparation

Pre-heat the oven to 180°C (355°F).

Peel the pears.

Cut in two and remove the core.

Cut the halves into thin slices.

Place the slices on the pastry rectangles, leaving 5mm/0.2 inches on each side.

Bake for 8 minutes without the Roquefort, then add the cheese and cook for a further 5 minutes.

Remove from the oven and leave to rest for 5 minutes.

Presentation

Serve with aperitif, as a starter or as a dessert.

Comments



My cheese selection
PONT L'ÉVÊQUE
FRANCE - NORMANDIE COW

B&G



*«My favorite wine:
Vouvray, fresh and fruity»*

TASTING NOTES

Lovely white fruit aromas and floral notes on the nose. Smooth and refreshing on the palate.