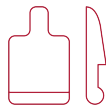




Pear and Blue Cheese Galette



DIFFICULTY: MEDIUM



PREPARATION TIME: 45
MINUTES



COOKING TIME: 1 HOUR



SERVES: 4

Ingredients

For the Pastry

200g plain flour

100g butter

1 egg

For the Tart

2 josephine pears

400ml red wine

100ml ruby or tawny port

25g caster sugar

75ml honey

40g roquefort blue cheese

1 orange (peel and juice)

1tsp Gewürzhaus Glühwein Gewürz Spice

1 egg yolk

For the Salad

Method

For the Pastry

Crack the egg into a small bowl and briefly whisk.

Combine the butter and flour into a medium mixing bowl. Use your fingers to bring together. It should look like breadcrumbs when it is done. Add the egg and mix until it is combined, then flatten out to a 15-20cm disk then wrap and place in the fridge for a minimum of 1 hour.

For the pears

Peel the pears then cut in half. Use a melon baller or teaspoon to remove the seeds from the middle.

Place all the ingredients except for the cheese and yolk into a medium saucepan and bring to the boil, then drop down to induction level 5. Place a lid or cartouche over the top and simmer for 1 hour. Remove from the liquid and set the pears aside to cool.

Strain all the ingredients from the cooking liquid and place back on a medium high heat until it has a syrupy consistency and set aside.

To make the Tart

Pre heat the oven to 200° on Circo Therm.

Place a sheet of baking paper onto a universal pan

Roll the pastry into a 30 cm circle then place the pears with the small part of

100g toasted pecans

100g roquette lettuce

100g cherry tomato cut into quarters

2 tbsp extra virgin olive oil

2 tbsp red wine reduction

the pear facing toward the centre of the shortcrust and run your knife around the outside of the pear leaving a 1 inch gap between the pastry and the pear. Make one cut from the pastry to the pear the lift it up on a 45 degree angle and fold it towards the pear. Continue that process around the pear and then brush with the egg yolk. Once complete place on the universal tray.

Put them into the oven and bake for 15 minutes. Remove and break the blue cheese over the top of the tart.



For the salad

Combine the Roquette, tomato, hazelnuts, oil and red wine reduction into a medium mixing bowl and make sure everything is coated. Then serve next to the pear and blue cheese tart.

Notes
