

Pear and Gorgonzola Tarts



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Yields 6 mini tarts

Prep time: 30min

Cook time: 30min

Total time: 1h

Difficulty: Basic

Category: Appetizers & snacks, Tarts & quiches

These tarts are great both as appetizer or a simple and light main meal. For a special romantic meal, add slices of prosciutto and some toasted walnuts and serve with a glass of wine. These tartlets can be a great party food too. Make them smaller and serve as small bites for your guests. You can also turn them into one regular sized tart.

Ingredients

250g puff pastry
1 tablespoon butter
2 pears, peeled and thinly sliced
4 thyme springs
80g Gorgonzola cheese
some sea salt
freshly ground pepper
pinch of chili flakes

Directions

Preheat the oven to 220°C.

On medium heat melt the butter, add pears and saute for 5 minutes. Add thyme springs and cook for 2 minutes, gently tossing the pears around the pan. Remove from heat and allow to cool.

On a piece of parchment paper roll out the pastry into a rectangle approximately 3mm thick. Divide the pastry into 6 smaller rectangles, approximately 8x10cm each. To make a border around the tarts score each rectangle with a sharp knife approximately 1cm from the edge. Prick the bottom (middle) of the pastry with a fork. Transfer the tarts with the parchment paper onto a tray.

Arrange some crumbled Gorgonzola cheese on each tart shell and top with pear slices. Sprinkle generously with sea salt and freshly ground pepper and add a pinch of chili flakes on each tart.

Bake for 15-20 minutes or until the pastry is crispy and goldenbrown.