



## *Pear & Gorgonzola Galette* with Calivinegar Pear Balsamic Vinegar

SERVINGS: 4-6

PREPPING TIME: 35 MIN

TOTAL TIME: 1 HOUR 15 MIN

### INGREDIENTS

- 2 cups flour
- ½ teaspoon salt
- 1 tablespoon thyme
- 12 tablespoons butter
- ¼ cup water
- 1 cup gorgonzola
- 1 pear, sliced thinly
- 1 tablespoon honey
- 1 tablespoon Calivinegar Pear Balsamic Vinegar

### DIRECTIONS

1. Combine flour, salt, thyme, butter, and water in a food processor.
2. Shape dough into a ball. Wrap with plastic wrap and chill in refrigerator for 30 minutes.
3. Meanwhile, preheat oven to 400 degrees.
4. Roll dough out about ½ inch thick.
5. Pour gorgonzola into center, leaving about a 2-inch perimeter. Layer pear slices. Top with more gorgonzola.
6. Fold sides over pastry.
7. Bake for 45-55 minutes.
8. Heat honey and whisk together with Calivinegar Pear Balsamic Vinegar. Drizzle over galette.