

Cheese and Pear Tart

makes one 9.5inch/24cm tart

Ingredients:

Dough:

250g/8.8oz all-purpose flour

113g/4oz/1 stick butter

½ cup powdered sugar

2 eggs

1 teaspoon orange extract

1 tablespoon sour cream

pinch of salt

½ teaspoon pumpkin pie spice

Filling:

600g/1.3lb farmers' cheese - grinded

2 eggs

1 vanilla pudding (40g/1.4oz)

½ cup heavy whipping cream

½ cup powdered sugar

1 teaspoon vanilla extract

½ cup [pear sauce](#) - homemade or store bought

Decoration:

½ cup heavy whipping cream

2 tablespoons powdered sugar

¼ teaspoon pumpkin pie spice

Direction:

Dough:

Mix together all the ingredients and knead well until you get a smooth dough (you can use a mixer to do that). Chill it (you can also make the dough a day before).

Filling:

Place all the ingredients (except the pear sauce) in a bowl and whisk well but only until everything is well incorporated.

Assemble the tart:

Roll the dough to fit 9.5inch/24cm tart form (the best one is the one with the removable bottom). Spread the cheese filling over it. Using a teaspoon top the top of the tart with the pear sauce. Then using a wooden stick stir well at the top to mix a little the pear sauce and cheese filling together.

Bake in a preheated oven 345F/170C for about 1 hour and 10 minutes. Cool in the oven then remove from the oven, cool down completely and put in a refrigerator for a few hours or overnight.

To decorate the tart whisk together the heavy whipping cream, sugar and pumpkin spice. Decorate as you wish.

Cut into wedges and serve.

Enjoy!:)