

Honey Pear Tart

14oz sheet puff pastry *Dufour is my preferred brand

4oz goat cheese, room temperature

2 tablespoons milk

1 tablespoon honey

1 teaspoon vanilla extract

2oz sliced almonds, toasted

4 pears, thinly sliced

2 tablespoons honey, for drizzling

1 egg, whisked for egg wash

*24 hours before, remove puff pastry from your freezer and place it in the refrigerator to thaw.

Heat oven to 375°

1. Dust a piece of parchment paper the size of a half sheet tray (18x13in) with flour. Unwrap puff pastry and lay it in the center. Dust the top of the pastry with flour and use a rolling pin to roll the pastry the size of the parchment paper. About two inches longer and wider.
2. Cut a 1-inch thick strip off all four sides. You will have four strips. Eggwash the border of the puff pastry rectangle and lay the strips on top lining up with the edges. Trim any overhang.
3. Brush the tops of the strips with egg wash and sprinkle with sugar. Transfer to a sheet tray and refrigerate while you prep the other ingredients.
4. In a bowl, mix goat cheese, milk, honey, and vanilla together until incorporated and smooth. Goat cheese should be soft and spreadable. If it is too firm, you can add a splash extra of milk. It is easier to spread at room temperature.
5. Spread the cheese mixture onto the puff pastry inside the border. Sprinkle toasted sliced almonds on top and arrange pear slices. Finish assembling by drizzling honey over the pears. Chill for at least 10 minutes.
6. Bake for 40-50 minutes until the pears are soft and the pastry is golden. Drizzle with more honey and sprinkle with flaky salt.