

Pear & Blue Cheese Tart

Serves 2

- 300g flaky pastry
- 1 pear
- 40g blue cheese (Kikorangi)
- 50g crème fraîche
- 120g ricotta
- Rosemary, salt & pepper
- Brown sugar

- 1/ Preheat oven to 200°C
- 2/ Roll out flaky pastry on a slightly floured surface
- 3/ Prick pastry with a fork
- 4/ Combine ricotta, creme fraiche, salt, pepper and rosemary (or you can replace with thyme)
- 5/ Finely slice the pear
- 6/ Spread the ricotta batter on the flaky pastry
- 7/ Then sprinkle little dices of blue cheese
- 8/ Line pear slices on the top
- 9/ Sprinkle with a little bit of brown sugar
- 10/ Cook the tart for 20 minutes or until the pastry is golden.