



PEAR & PARMESAN TARTS

WITH THYME AND PEDRO XIMENES - SERVES 4

Parmesan cheese has a hard, gritty texture and is fruity and nutty in taste. Originating in Parma, Italy, it is almost exclusively used in Italian dishes like Risotto, Pasta and Stews but did you know it can also be used in a dessert? Check out these gorgeous Pear & Parmesan tarts that are sure to blow away your dinner guests!

SHOPPING LIST

- 2 Large Beurre Bosc Pears
- 1 Sheet of Puff Pastry
- 1/4 Cup Brown Sugar
- 50g Butter
- Mil LeL Pamesan Cheese
- 2 Star Anise
- 1 Cinnamon Quill
- 1 Tsp Cinnamon Sugar
- Fresh Thyme for Garnish
- Pedro Ximenes for drizzle

DIRECTIONS

1. Start by pre heating your oven to 180°C.
2. Next remove your Puff Pastry from the freezer and place on a clean bench to thaw out.
3. Next slice your Pears in to quarters or wedges and then make thinner slices from these about 2-3mm thick. Use a Mandolin to save time and mess, but watch your fingers! We used Beurre Bosc Pears because they keep a nice firm texture when cooking.
4. Toss the Pears in to a pan and cook off with the butter, sugar, cinnamon and star anise until the pears are soft and caramelized. Don't let the pan get too hot or the caramel will burn and separate from the butter. Use a slow heat - this should take about 10-15 minutes.
5. Meanwhile, cut a sheet of puff pastry in to 4 even size squares. About 1 cm from the edge of each smaller pastry, score a square on the inside - this will be the puffy pastry edging for the tart. Arrange the pastries in a baking tray.
6. Once the Pear has finished cooking remove from the pan. Let most of the caramel drip off (if you use too much it can make the pastry soggy). Place the pear mixture inside the squares on each piece of pastry. Top with parmesan cheese (as much or as little to your liking) and drizzle with the caramel sauce. Then brush the edges of the pastry with an egg wash and sprinkle with brown sugar.
7. Pop in the oven to cook for about 20 Minutes or until puffy and golden around the edges and the cheese has melted and is brown. To serve, use a zester to shave some fresh parmesan over the top, sprinkle with Thyme and a drizzle of Pedro Ximenes or even some Balsamic Glaze for a unique zing!