

Scott Culpepper's

PEAR, CAMEMBERT, AND ROQUEFORT CHEESE TART

SERVES: 8-10



INGREDIENTS:

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| 1.75 oz Roquefort cheese, crumbled | 1 large egg |
| 1 (8 oz) round Camembert cheese, sliced into ¼-inch pieces | 1½ tsp fresh rosemary, chopped |
| 1 large Bosc pear, sliced into ¼-inch pieces | ¼ cup toasted walnuts |
| 4 dried figs, sliced thin, for garnish | honey, for garnish |

DIRECTIONS:

1. Preheat the oven to 400°F.
2. On a floured surface, roll out the first puff pastry sheet to about 9 x 12 inches.
3. Whisk the egg with 1 tsp of water in a bowl.
4. Brush the outside edges of the puff pastry with the egg wash.
5. Roll out the second puff pastry sheet and slice it into 1-inch strips.
6. Place the strips around the outer edges as if to make a pastry frame.
7. Use a fork to pierce the inside of the puff pastry, not the frame, so that it will not bubble up while baking.
8. Brush the inside of the pastry and the pastry frame with the egg wash.
9. Alternate the pear slices and Camembert by laying them flat on the inside portion of the puff pastry until the entire inner portion is covered.
10. Crumble the Roquefort cheese into pieces and sprinkle over the top of the pear and Camembert.
11. Garnish the top with the chopped rosemary.
12. Bake for 20 to 25 minutes, or until golden brown on the edges.
13. Remove from the oven, garnish with the toasted walnuts and dried figs, then drizzle with the honey.