

Pear, Beenleigh Blue & Rosemary Galettes



Serves 4 Prep 15 mins + 2hrs chilling Cooking 30 mins More effort

Ingredients

2 small egg whites
250g Beenleigh Blue (alternative: Gorgonzola, Roquefort)
1 tbsp crème fraîche
320g short crust pastry (or puff pastry)
1 tbsp finely chopped fresh rosemary + extra leaves to garnish
50g unsalted butter + some for brushing
2 large, ripe but firm pears, peeled, cored & cut into 1 cm thick slices
1 tbsp caster sugar
1 tsp cumin seeds
2 egg yolks, beaten with 1 tbsp milk, to glaze
salt & freshly ground black pepper

1. Whisk the egg whites until just frothy. Put the cheese in a bowl and crush it lightly with a fork, then add the egg whites & crème fraîche and mix to a coarse paste. Season with salt & pepper, then chill.
2. Roll out the pastry to \pm 3mm thick. Using a plain or cutter, cut out 4 x 12cm circles. Put them on a baking sheet & prick well all over with a fork to prevent them rising too much in the oven. Carefully spread the cheese mixture over the pastry rounds, leaving a 1-2cm border, then sprinkle with the chopped rosemary & place in the fridge.
3. Preheat the oven to 200C/180C Fan/ Gas 6. Melt the butter in a shallow pan, then add the pear slices, sugar and enough water to form a light syrup around the pears: \pm 3 or 4 tbsp. Cook gently for 6-8 mins, until the pears are tender, then leave to cool.
4. Arrange the pear slices on top of the galettes in neatly overlapping circles and brush with a little melted butter. Sprinkle over the cumin seeds and a few rosemary leaves, season with salt & pepper and bring up the edges of the pastry to form a crust. Brush the pastry all over with the beaten egg yolks and bake for 15-20 mins or until golden. Cool the galettes slightly before serving.
5. **Tips:** The galettes can be assembled hours in advance - or even the night before - & chilled until ready to bake. You can substitute puff pastry for the short crust.