

Rosemary, Pear & Goat's Cheese Puff Pastry Tart



Serves 4 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

2-3 Conference pears, cored & quartered
2 garlic cloves, bashed (optional)
4 tbsp olive oil
2 tbsp honey
2 rosemary sprigs, leaves picked & finely chopped
1 lemon, zested and juiced

320g sheet of ready-rolled puff pastry
170g soft goat's cheese
2 tbsp thick crème fraîche
30g salted almonds, roughly chopped
1 tsp nigella seeds
2 large handfuls of salad leaves, like rocket

1. Heat the oven to 200C/180C fan/gas 6. Put the pears in a roasting tin lined with baking parchment, cut-side down, along with the garlic, if using. Combine the olive oil, honey, rosemary & lemon juice in a small bowl, then season well. Pour this all over the pears, making sure they're well coated. Cover the tin with foil.
2. Unroll the pastry on its baking parchment, transfer to a baking tray & use a sharp knife to lightly score a roughly ½ cm border edge. Score the centre with a few lines. Bake the pears for 30 mins & the pastry for 20-25 mins, taking the foil off the pears halfway through & basting them with the cooking liquid. Remove the pears & pastry from the oven & leave both to cool until needed.
3. Put the goat's cheese, crème fraîche, lemon zest & seasoning in a mini food processor & blitz until thick & creamy. If the mixture is too stiff, add a few tbsp of milk.
4. Put the almonds & nigella seeds in a small, dry frying pan over a medium heat & toast for a few mins. Transfer to a small bowl.
5. To assemble, flatten the centre of the pastry using a spoon, then spread over the crème fraîche mixture, leaving the border clear. Scatter over some salad leaves, arrange the pears on top, drizzling over the roasting juices & the nut & seed mixture. Serve the rest of the salad leaves when serving.