

Caramelized Pears and Blue Cheese Tarts

1 sheet store bought frozen puff pastry, *thawed* (25 cm x 25cm / 10" x 10")
2 pears
2 tbsp unsalted butter
1/3 cup brown sugar, *lightly packed*
Pinch of salt
1 egg, *lightly beaten*
1/3 to 1/2 cup crumbled blue cheese
3 tbsp walnuts, *roughly chopped*

Preheat oven to 350F and line baking tray with parchment/baking paper.

Cut the puff pastry into 4 equal squares and transfer to baking tray.
Score a 2/3" / 1.5cm border on each piece.

Cut each pear into quarters, remove the core and cut each quarter into 3 or 4 slices.

Place the pear, butter, sugar and salt in a small fry pan or saucepan over medium high heat. Cook for 5 minutes, stirring occasionally, until the pear is softened and the pear juice has mixed in with the butter and sugar to form syrup. Set aside to cool for 5 minutes.

Meanwhile, brush the border of the pastry with egg wash.

Pile the pear mixture onto each piece of pastry, staying within the border. Drizzle with some of the syrup.

Bake for 20 to 25 minutes, until deep golden brown. Toss the walnuts onto the baking tray for the last 5 minutes of baking.

Remove the tarts from the oven and let them cool for 5 minutes.

Top with crumbled blue cheese, scatter with walnuts and drizzle with remaining syrup. Serve immediately, with yogurt on the side, if using.

Recipe Notes:

Try not to get egg wash on the outer cut edge of each piece of pastry as it acts as a binding agent so the pastry will not puff up as much.

This is best served immediately. If making ahead, keep the tart separate from the syrup, blue cheese and walnuts. Reheat the tart in the oven, then assemble per the recipe directions.