



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

APPLE GLAZED PEAR AND CHEDDAR TARTS

preheat oven 400°F

- 1 sheet of commercial puff pastry, 9x11
- 1 ripe Bartlett pear, cored and cut into 16 slices
- 2 oz goat cheese cheddar, crumbled - *use your favourite white cheese*
- 3 apple glaze* recipe follows

THE STEPS:

- Place the puff pastry on a parchment lined baking sheet - *I use the parchment that the pastry comes wrapped in*
- Divide the pastry into 4 equal squares.
- Using the tines of a fork, prick the surface of the pastry without pushing through to the bottom, leaving 1/2 inch around the entire square to act as a frame
- Fan the pear slices on the puff pastry squares, slightly over lapping.
- Bake for 25 minutes or until crust is well browned.
- As soon as you take the tarts out of the oven, brush them with the apple glaze.
- Sprinkle with the crumbled cheddar.
- Serve immediately or place the tarts back in the oven for 5 minutes to melt the cheese.

APPLE GLAZE

- 3 tablespoons apple jelly
- 2 teaspoons orange flavoured liqueur

THE STEPS:

- While the tarts are baking, place the apple jelly in a small microwave-safe bowl
- Add liqueur and microwave on high for 10 seconds
- Stir to combine.

THE LOVE: There is no additional sugar added to these tarts so it's important to use the ripest pears possible.