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Pear, Camembert and Honey Tart

Yields one 9.5" tart/ approx. 6-8 slices | posted Sept 5, 2016



For Tart Crust (Pâte Brisée):

1 1/2 cups all-purpose flour
1/2 cup whole wheat pastry flour
1/4 cup sugar
pinch of fine sea salt
1/3 cup butter, cut into small pieces
1 egg
4-6 tablespoons of cold water

Sift both flours, sugar and salt over a large bowl. Rub butter into flour with your fingertips until the mixture resembles fine bread crumbs. Add the egg, then cold water, one tablespoon at a time, until you can combine all ingredients into a soft dough (you may not need all of the water).

Gently bring dough together to form a large disc, wrap in plastic wrap and chill for 30 minutes in the freezer.

For Filling:

4-6 pears, half peeled, the other half with skins on; sliced into 1/4 slices
Zest of one lemon + 4 tablespoons fresh lemon juice
2 wheels (4 oz. ea.) of **Marin French Petite Camembert**, sliced into thin pieces
1 jar (2 oz.) raw honey (I used local producer **Bonnie Bee and Company**)
Extra honey for drizzling over tart once baked

To Assemble:

Preheat oven to 375F. Roll out chilled dough and carefully fit into tart pan. Roll a rolling pin over the top of the pan to remove excess dough and achieve a clean, even edge. Dock dough, fill with parchment paper and pie weights and bake for 15-16 minutes until bottom crust is fully baked through.

Remove from oven and allow to cool slightly. While still warm, spread honey over bottom of tart to allow it to melt and spread easily across the bottom. Set aside.

Peel half of the pears, leaving the other half with peels on. Slice into 1/4 slices and carefully toss with lemon juice and lemon zest; set aside.



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Slice Camembert into thin wedges or slices and arrange over the honey-covered crust in a single layer. Then stand pear slices on top of cheese (versus laying them down or fanning out) alternating between a peeled slice and non-peeled slice to create the two-tone effect on the finished tart. Fill in the entire tart in a circular pattern. Drizzle 1-2 teaspoons of remaining honey over tart.

Bake at 375F for 15-18 minutes or just until cheese melts and begins to bubble. Allow to cool slightly, slice and serve warm as a dessert with ice cream or at room temperature on a cheeseboard. Pairs beautifully with a Late Harvest Riesling, fruit-forward white Rhône blend, Unoaked Chardonnay or Wheat Beer.



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