



# Pear Tartlett

Courtesy of chef M. Mataio Gillis, Co-Owner Ciao Thyme Bellingham, Washington [www.ciaothyme.com](http://www.ciaothyme.com)



Total Time: 1 hour 20 minutes

Prep time: 20 minutes

Cook time: 60 minutes

Serves: 8 to 12

## Ingredients

1 sheet Store bought puff pastry  
3 Pears, washed, halved, cored and sliced in 1/8 to 1/4 inch slices  
Egg wash (combine 1egg and 1 Tbsp water)  
3 Tbsp Turbinado sugar divided  
2 Tbsp **Cassina Rossa Sweet & Salt**  
2 Tbsp **ADI Apicultura Orange Flower Honey**  
2 Tbsp **Organic Apple Balsamic Vinegar**  
12 - 1/8 slices **Organic Sicilian Marzipan.**

## Directions

Preheat oven to 400° F. Begin by thawing the puff pastry sheet at room temperature, place the dough into a fluted tart pan, folding any excess dough into the tart pan to make a wider rim. Trim any excess from the top at the edge to create a neat, clean edge. Using a fork, dock the pie dough approx 12 times.

Brush the tart dough with the egg wash, including the edges, being careful not to seal the dough to the edge. Sprinkle 1 Tbsp turbinado sugar across the bottom of the tart shell. Add 12, 1/8 inch sliced disks of marzipan across the bottom of the tart shell.

Wash 3 firm pears, slice in half and remove the core with a melon baller. Place the cut side down and using a sharp knife, slice the pear halves into 1/8 to 1/4 inch thick profile strips.

Arrange the pears on top of the marzipan, filling the tart with a nice overlapping pattern of pear.

Combine the honey and apple balsamic together and brush the surface of the pear design.

Combine the turbinado sugar and Sweet & Salt and sprinkle liberally across the pears.

Place the tart pan on a sheet tray and bake for 20 minutes, rotate the pan, reduce the temperature to 375° F and bake for approx 20 to 30 minutes longer.

The pears should begin to caramelize and the dough will be golden brown. Allow to cool, sprinkle with powdered sugar, slice and serve!

***Buon Appetito!***