FOR THE LOVE OF GOOD FOOD

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Gorgonzola Tart with Pears

When you have company you can make this tart very quickly and elegantly with store-bought puff pastry, but more simply I use the basic shortcrust (pie crust) pastry.

Ingredients (serves 6-8)
2 cups plain (all-purpose) flour
1 stick unsalted butter, cut in small pieces
1 extra large egg yolk
2 tbsp milk
7 oz gorgonzola cheese
¾ cup plus 2 tbsp mascarpone cheese
2 Bosch pears
Juice of one lemon
3 tbsp chopped walnuts

1. **Making the pastry**: mound the flour in a bowl. Add the butter and, using the tips of your fingers work the mixture until it has the consistency of crumbs. Add the egg yolk and the milk and knead quickly until well amalgamated and smooth. Shape the dough into a ball, wrap in plastic wrap and refrigerate for a least 1 hour before using for the best result.
2. Preheat oven to 350 F.
3. Roll out the pastry dough and line a 9 inch flan tin with a removable bottom. Prick the pastry with a fork.
4. Bake in the oven for about 30 minutes, or until slightly golden. Remove from the oven and let cool.
5. Beat both cheeses together.
6. Peel, core and thinly slice the pears, then sprinkle with the lemon juice.
7. Spread the cheese mixture over the tart shell. Add the pear slices and sprinkle with the walnuts.
8. Arrange on a platter and serve. This would go well with a sweet white wine like Essencia or a port.

Alternatives: If you do not want to use pastry, you can simply peel and core one pear per person sprinkling them with lemon juice, but leave the stem on the pear and take a portion out of the bottom of the pear so it can stand on its base. Fill the hole with the cheese mixture to which you have added the chopped walnuts. Serve decorated with sprigs of fresh mint and caramelized walnut pieces.

For those who are allergic to nuts, make a crumble mixture of ½ quantities of sugar and butter to whole meal flour (1 cup) to which you have added some oatmeal. Add some grated lemon peel and spread onto the raw pastry dough. Add the pear slices, dot with a little butter, sprinkle a little confectioner's sugar and bake as before. To finish you can glaze the tart with some apricot jelly that has been heated slightly with a little water and brushed on the top of the cooked and cooled tart.