



Pear & Honeyed Goat Cheese Galette

Makes: 8 servings

Prep Time: 25 minutes Bake Time: 35 minutes

Total Time: 1 hour plus chill time 30 minutes

Ingredients

- 2 cups (250 grams) all-purpose flour
- 1 tsp kosher salt
- 3/4 cup cold unsalted butter, cubed
- 4 ounces cold goat cheese
- 1 tbsp apple cider vinegar
- 2 tbsp ice water
- 3 slightly firm medium Bosc pears (537 grams)
- 1 large egg
- 1 tbsp water
- 1 tbsp granulated sugar
- Garnish: clover honey, fresh rosemary

Honeyed Goat Cheese Filling:

- 6 ounces goat cheese
- 3 tbsp clover honey
- 1 & 1/2 tbsp firmly packed light brown sugar
- 1/4 tsp ground nutmeg

Instructions

Make Pastry:

In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter and cold goat cheese, and pulse until mixture is crumbly. Add vinegar, pulsing until combined. With processor running, add ice water, 1 tablespoon (15 grams) at a time, just until dough comes together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes.

Make Honeyed Goat Cheese Filling:

In a medium bowl, whisk together goat cheese and honey until smooth. Whisk in brown sugar and nutmeg. Use immediately, or refrigerate until ready to use.

Make Galette:

Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

On a lightly floured surface, roll dough into a 14-inch circle, about 1/4-inch thick. Transfer to prepared pan. Spread Honeyed Goat Cheese Filling onto dough, leaving a 2-inch border.

Cut pears in half vertically through stems. Scoop out core of each half. Place pears cut side down, and cut into thin slices, leaving about 1/2-inch intact below stem. Fan pears out, and place on top of filling, overlapping as needed. Fold edges of dough over pears.

In a small bowl, whisk together egg and 1 tablespoon water. Brush egg wash onto dough, and sprinkle with sugar.

Bake until crust is golden and bottom is browned, 25 to 35 minutes. Let cool on pan for 10 minutes. Garnish with honey and rosemary, if desired. Serve warm or at room temperature.

Recipe from Bake from Scratch