

## - Gorgonzola + Pear Tarts -

brunch+lunch > Gorgonzola + Pear Tarts



serves **6** and ready in about **35** minutes

### Shopping LIST:

**275g** ready-rolled puff pastry, **3** mid. size pears, **100g** gorgonzola, **35g** chopped walnuts. Rocket leaves (to serve), olive oil & balsamic vinegar (to drizzle on top)

### Method:

- Heat the oven to **200°C** fan. Unroll **275g** ready-rolled puff pastry and cut into six pieces, then place on a parchment lined baking tray. Score a **1cm** border around the edge of each pastry square, making sure you don't cut all the way through. Bake for **15** minutes.
- Turn the oven down to **180°C** fan and, using a spoon, push down the centre of each pastry. Arrange **3** sliced pears over the tops of the tarts, crumble over **100g** gorgonzola and **35g** chopped walnuts. Drizzle with a little olive oil and bake for **10** minutes.
- Serve with rocket leaves and drizzle balsamic vinegar over the tarts.

"bon appétit"



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