



**GOOD  
FOOD**

**S T O R E**

## La Peral Cheese & Pear Tart with Caramelized Onions on Walnut Pastry Crust

### Walnut Pastry Crust

- 1/2 cup **walnut halves or pieces**
- 2 cups **all-purpose flour**
- 1 tablespoon **granulated sugar**
- 1 teaspoon **salt**
- 2 tablespoons **butter**, cold, cut into pieces
- 3 tablespoons **walnut oil**
- 6 to 7 tablespoons **cold water**
- 1 **egg**, beaten

### Topping

- 1 tablespoon **real maple syrup**
- 1 cup **red onion**, thinly sliced
- 2 **pears**, cored and thinly sliced
- 1/4 pound **Spanish La Peral cheese**, in small pieces

**Yield: one 9" tart**

Preheat oven to 350°.

Spread walnut halves or pieces on a sheet pan and bake for 5 to 7 minutes, until lightly toasted. Let cool.

Increase oven heat to 375°.

Combine the walnuts, flour, sugar and salt in a food processor. Process until the walnuts are finely chopped. Add the butter and process until incorporated. Transfer to large bowl.

Drizzle the walnut oil over the flour mixture. Use your fingertips to rub the oil into the mixture. Add water, one tablespoon at a time, and mix with a fork until dough is crumbly and holds together when pressed.

Form dough into a ball and flatten into a thin disk. (This can be done with a rolling pin or by hand for a more rustic tart.) Line baking stone or tart pan with dough. Trim excess. Brush beaten egg over edge of crust and bake in oven for 10 minutes.

To finish the tart, brush par-baked crust with maple syrup.

In a hot sauté pan, lightly caramelize the sliced onions. Spread the caramelized onions on top of the crust. Arrange the sliced pear neatly on top of the onion. Scatter the pieces of La Peral cheese on top of the pear slices. Place tart in oven and bake for 20 minutes or until cheese is bubbly and browning, and pears are cooked through.

Allow tart to cool slightly before cutting into wedges and serving.