

Chevre, Pear & Honey Tart

(from Holly's Kitchen)

Pair with Harmony Reserve Pinot Gris

1 sheet thawed frozen puff pastry (8.6 oz)

1 large egg

2/3 cup Chevre cheese

1 ripe pear, thinly sliced

2 tablespoons fresh thyme leaves

Honey (to drizzle)

Preheat oven to 425° with a rack set on the bottom. Lay dough flat on a rimmed baking sheet lined with parchment paper. Poke holes all over the dough with a fork, leaving the outer inch untouched. Bake until dough starts to puff, about 10 minutes.

Whisk together eggs and cheese until smooth and spread over dough. Use a spoon to move mixture toward the corners. Scatter pear slices over the cheese.

Bake until pastry is golden brown and egg has set, about 15 minutes. Sprinkle with thyme, drizzle with honey and cut into squares. Serve with Harmony Cellars Pinot Gris.