

SUGGESTED PAIRINGS

Jackson-Triggs Silver
Sauvignon Blanc



This tart is to be just cooked through to give the custard an extremely creamy texture that contrasts wonderfully with crisp tart shell and poached pear. The tart is quite versatile and will work as a first course served with a salad or it could be drizzled with ice syrup and used in a dessert application.

Makes 12 - 3" tarts

Tarts

3 Poached pears, quartered and cored
 4 lrg Eggs
 1 cup 35% cream
 1 cup 2% milk
 1 cup Goat Cheese, room temperature
 1/4 cup Hazelnuts, chopped
 12 3" savory short crust tart shell

Preheat oven to 350°F.

Toss the hazelnuts in 1 tablespoon of oil.
 Place on baking sheet and roast for 10 minutes
 until fragrant.

Drop oven temperature to 300°F.

Combine eggs, cream, milk and cheese in a bowl
 and whisk until smooth.

Fill tart shells with the goat cheese royale and top
 with one quarter of poached pear.

Bake in the oven until the custard is just set,
 roughly 15 minutes.

Vidal Poached Pears

3 lrg Pears
 1 cup Inniskillin Vidal Icewine
 1 Vanilla Bean

Peel, quarter and core the pears.

Add all ingredients into a sauce pan; bring to a gentle
 simmer, cook until pears are just tender.

Allow pears to cool in liquid.

Recipe by David Penny,
 Chef Great Estates of Niagara