

Pear and Goat Cheese Tart

Brandon Johns, Executive Chef and Co-owner, Vinology, Ann Arbor

Crust

1 ½ cups all-purpose flour
¾ cups cornmeal
¾ teaspoon salt
¾ cups (1 ½ sticks) unsalted
butter, softened
¾ cups sugar
3 large egg yolks

Topping

1 ½ cups goat cheese, whipped until fluffy
8 sprigs tarragon

1. Whisk flour, cornmeal and salt in a medium bowl; set aside.
2. Beat butter and sugar in a large bowl until blended. Beat in egg yolks until smooth. Add dry ingredients and stir until just combined.
3. Divide dough in half, flatten into disks and wrap each in plastic wrap. Refrigerate 20 minutes or overnight.
4. Preheat oven to 375°F. Remove dough from refrigerator and let soften slightly at room temperature. Roll dough on lightly flour surface into a rectangle large enough to make four 4x2-inch rectangles. Repeat with remaining disk of dough to total eight 4x2-inch rectangles.
5. Place dough on parchment lined cookie sheet. Bake 10 to 12 minutes or until lightly browned. Place on a cooling rack until ready to use.
6. While dough is baking, combine wine, nectar, cinnamon stick and seeds from vanilla bean in two quart sauce pan. Bring liquid to a simmer. Add pears and reduce heat to medium-low. Cook for ten minutes or until pears are tender turning pears over after five minutes. Place pears and cooking liquid in a large bowl; cool completely. Slice cooled pears thinly lengthwise and set aside.
7. Spread three tablespoon whipped goat cheese on each crust. Arrange pear slices over cheese and garnish with tarragon sprig. Serve at room temperature.

Yield: 8 servings

Chef 's Note: Choose a sweet dessert wine such as, Moscato for the poaching liquid.