



Poached Pear & Goats Curd Tart with Honey Liqueur Caramel

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Servings 4 servings	Prep time 30 minutes	Cooking time 20 minutes
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DIRECTIONS

1. Preheat oven to 180°C
2. Cut 8 x 10cm circles from pastry sheet
3. Cut a 6-7cm circle out of the 4 larger circles and remove pastry from centre to create a ring
4. Place 1 ring on each large pastry circle to create 4 tart bases
5. Transfer to a baking tray and cook for 10-12 minutes at 180°C, or until golden brown
6. To poach pears, heat Rosé in a small saucepan with lemon peel
7. Submerge pears, and simmer for 20 minutes. Then remove and set aside
8. For the caramel, heat Honey Liqueur in a small saucepan with brown sugar and stir until thick and syrupy
9. To assemble, divide Goats Curd between the tart bases, top each with a pear and drizzle with liqueur caramel.

Poached Pear and Goats Curd Tart



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INGREDIENTS

- 250g/30x30cm sheet of shortcrust pastry (sweet)
- 100g Udder Delights Goats Curd
- 4 small Corella pears, peeled
- 600mL Chain of Ponds Novello Rosé
- 2 strips of lemon peel
- 375mL Chain of Ponds Island Sting Honey Liqueur
- 3tbsp brown sugar

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