

# Rustic Savory Pear Tart

PÆRETERTE

Norwegians are incredibly giving people who are usually more than happy to share what they have. I find this to be particularly true during harvest season, when neighbors bring fresh produce around or ask you to come and take what you want from their fields.

As we don't have pear trees ourselves, when autumn arrives, I always look forward to receiving a basketful from friends. This tart is one of my favorite dishes to make. It not only celebrates the harvest season, but it also highlights locally made products. While the combination of pears, walnuts, blue cheese, and honey is nothing new, it makes for a truly warming treat when paired with homemade whole-wheat puff pastry. • *serves 15*

## FOR THE WHOLE-WHEAT PUFF PASTRY

1 cup (120 g) coarse whole-wheat flour  
1 cup (120 g) all-purpose flour, sifted  
1 teaspoon salt  
½ cup (120 ml) ice water  
1 cup (224 g) lightly salted butter, cold  
and cut into 4 pieces

## FOR THE TART

8 small or 4 large pears, halved  
lengthwise, cored, and thinly sliced  
4½ ounces (125 g) crumbled blue  
cheese  
¾ cup (75 g) walnuts, coarsely chopped  
Honey, for drizzling

For the whole-wheat puff pastry, in a medium bowl, whisk the whole-wheat and all-purpose flours with the salt. Transfer the mixture to a clean surface and make a well in the center. Add a little of the ice water to the well and, using your hands or a fork, gently toss with the flour. Continue adding the rest of the water until the dough comes together, adding more water as needed. Press the dough into a square, wrap in plastic wrap, and refrigerate at least 30 minutes.

Arrange the butter pieces side by side and place between 2 sheets of parchment paper. Using a rolling pin, pound the butter gently to flatten and soften it. Fold the butter on to itself and continue pounding until quite pliable. Shape the butter into a 5 x 5-inch (13 x 13 cm) square, wrap in plastic wrap, and refrigerate at least 30 minutes.

On a lightly floured surface, roll out the dough into a square large enough for the butter to fit in the center with a 3-inch (7.5 cm) border. Wrap the dough around the butter overlapping it and pinching the edges to seal. Turn the dough over, so the folded side sits directly on the lightly floured surface. Flour the rolling pin and roll out the dough into a long rectangle. Fold the top ¼ of the rectangle down to the center, then fold the bottom ¼ up and over that, like you would fold a letter. Rotate the dough a quarter turn and roll out into another long rectangle. Fold like a letter as before then wrap in plastic wrap and refrigerate for 30 minutes. This is 2 turns.

Repeat the rolling out, folding, and chilling process 2 more times for a total of 6 turns. If you notice any butter coming through the dough, pat it with a little flour. Wrap in plastic wrap and refrigerate at least 30 minutes.

Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.