

Our State eats

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Country Ham & Pear Tart

Yield: 6 to 8 servings.

- 1** underripe red pear, thinly sliced
- 2** tablespoons orange juice
- 1** sheet store-bought puff pastry, thawed
- 2** tablespoons apricot or fig jam
- 12** ounces thinly sliced country ham, cut into ½-inch pieces
- 3** ounces crumbled goat cheese
- 1** large egg, beaten
- 2** teaspoons fresh thyme leaves

Preheat oven to 400°.

Place pear slices on paper towel and brush with orange juice.

Unroll puff pastry and place on a baking sheet lined with parchment paper. Using a sharp knife, score around the edge about ½-inch in (not cutting all the way through the dough) to create a border for the tart.

Using an offset spatula, spread jam onto pastry, staying within the border. Top with sliced pears, country ham pieces, and goat cheese. Brush edges of puff pastry with beaten egg.

Bake for 20 minutes or until pastry is golden brown. The tart will set as it cools.

Garnish with fresh thyme leaves and cut into 4 x 4-inch squares. Serve warm or at room temperature.



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