



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Pear Tart with Fresh Blueberries & Sauce

Serving portions: Four servings – one pear tart per guest

Ingredients:

1 roll Pillsbury prepared pastry round – makes 4 pear tarts
4 canned pears - drained
Egg wash
Turbinado Raw Sugar
Smuckers Blueberry Syrup or your favorite homemade, fresh blueberry sauce ☺
Fresh Blueberries
Powdered Sugar

Preparation:

- Heat convection oven to 400'
- Spray baking sheet with Pam
- Cut pastry round into 4 equal parts – brush all sides with egg wash for best seal
- Place ½ pear in middle of each pastry quarter – small end inward
- Create tart by folding / pinching pastry around pear half – final shape is a puffy triangle
- Place on baking sheet with space between all tarts
- Egg wash over top and sides of tart – sprinkle with turbinado raw sugar
- Bake for 18-20 minutes at 400' – lower to 375' if pastry starts to burn
- Pastry should be dry to touch when done

Presentation:

- Puddle blueberry syrup in middle of mid-size plate
- Place hot tart gently in middle of syrup or homemade sauce
- Add fresh blueberries – minimum of 3 / maximum of 5
- Sprinkle whole dish with powdered sugar just before serving
- Serve hot and warn guests that tart is HOT in middle