PEAR, LONG CLAWSON STILTON AND COMFY ONION MARMALADE TART

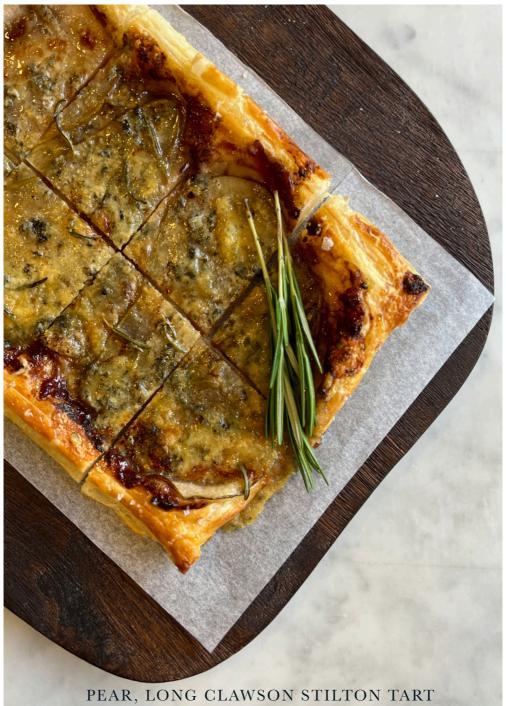
Gary Parsons, H&B Executive Chef

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Whatever we do, from sourcing amazing food to delivering it on time, we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.



With Comfy Onion Marmalade

PEAR, LONG CLAWSON STILTON & COMFY ONION MARMALADE TART

Chef Gary Parsons

Ingredients	SERVES 4 PORTIONS
HS679 Comfy Onion Marmalade	55g
EB356 Long Clawson Stilton, Crumbled	50g
CP307 Northumbertland wild honey added pollen	1 tsp
IN019 Cornish Sea Salt	2g
Puff Pastry Sheet	1x 9inx7in
Pear, firm, sliced into 4	1 whole pear
Rosemary, chopped leaves	0.5g
Egg, whisked	l egg

Method

- 1. Pre heat the oven to 180c, with a lined baking tray to heat up.
- 2. Cut the puff pastry sheet to 9 inch x 7 inch, then lightly score a 1cm border around the sheet. Place in the fridge for 15 minutes to firm up, ready for later.
- 3. Once the pastry is more firm, Spread the onion comfy over the puff pastry keeping with in the scored border. Once the marmalade is spread evenly, arrange the sliced pears on top of the marmalade.
- 4. Sprinkle the crumbled long clawson stilton over the pears, followed by the chopped rosemary. Egg wash the edges of puff pastry, to finish sprinkle the cornish sea salt around the edges of the tart.
- 5. Place the tart into the fridge for another 15 minutes.
- 6. Remove the heated baking tray from the oven, carefully, slide the tart onto the heated tray.
- 7. Bake in the oven for 15 minutes or until the edges are golden. To finish drizzle the Northumberland wild honey onto the tart.

Northumberland Wild Honey

Thick, velvety and with a distinctive aroma, this powerful honey is made in late summer when bees gather nectar from Northumberland moorlands carpeted in ling heather. The honey is cold extracted, coarsely filtered and left unpasteurised, so retains all its nutritional value and deep, complex flavour.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

Comfy Onion Marmalade

There's a reason why goat's cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess.

Long Clawson Stilton

Made in the rural heart of Leicestershire, Long Clawson Stilton is matured for around eight weeks until crumbly and creamy with a bold flavour. The perfect Stilton will have the telletale blue veins radiating from the centre and a distinctive tangy flavour.