

PEAR, LONG CLAWSON STILTON AND  
COMFY ONION MARMALADE TART

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Gary Parsons, *H&B Executive Chef*

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PEAR, LONG CLAWSON STILTON TART

*With Comfy Onion Marmalade*

# PEAR, LONG CLAWSON STILTON & COMFY ONION MARMALADE TART

*Chef Gary Parsons*

## *Ingredients*

SERVES 4 PORTIONS

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

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### *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 telltale blue veins radiating from the centre and a distinctive tangy flavour.

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