



## Recipe Name: TARTE WITH PEARS AND LIMBURGER CHEESE

### Ingredients:

4.5 oz.	puff pastry
2	pears
½	lemon
6 oz.	Limburger cheese
1 Tsp.	ground cumin
	salt
	pepper

### Steps to follow:

Preheat oven to 395 F.

Roll out the puff pastry and cut out a round piece of 10 inch diameter. Put the round puff pastry on a baking tray which is covered with baking paper. Peel the pears and halve them and take the core out. Cut them into fine slices and sprinkle with lemon juice to avoid discoloring. Cut the rind from the cheese and cut the cheese into fine slices, too. Cover the puff pastry piece alternating which slices of pear and cheese overlapping in a rosette shape. Season with salt and pepper. Bake for 15 minutes and sprinkle with cumin.