



Baked Brie and Honey Pear Tart

Prep time: 30 Cook Time: 30 Servings: 12

Regional North American,Appetizers/Sides/Snacks,Breakfast/Brunch,Flour Tortillas,Catering,Fine Dining,Casual Dining,FSR/QSR,Breakfast All Day,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		12 Each
Pears		thinly sliced, about 1/8" thick	6 Oz.
Honey			As Needed
Brie Cheese			12 Oz.
Bacon		applewood- smoked, cooked, chopped	3/4 cup
Pecans		toasted, chopped	3/4 cup
Blackberries			12 Each
Raspberries			12 Each
Raspberry Port Glaze		See Related Recipe	1/4 cup



Instructions

1. Preheat oven 350°F.
2. Drizzle pear with honey and bake on parchment lined sheet pans in a convection oven at 350°F for 8-10 minutes. Allow to stand until cool enough to handle. Increase oven temperature to 400°F.
3. Press tortillas into large muffin tins to create a bottom crust. In each tart, layer ½ oz. of pear, 1 oz. of Brie, and 1 tbsp. each of bacon and pecans. Bake in a convection oven at 400°F for 6-8 minutes, or until cheese is bubbly. Allow to cool slightly.
4. To serve: place one each of the raspberries and blackberries on the tart before drizzling with 1 tsp. of the Raspberry Port Glaze.



Raspberry Port Glaze

Prep time: 5 Cook Time: 15 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Raspberries			4.5 Oz.
plus 1 tsp. Sugar			1 Tbsp.
Grand Marnier			1 tsp.
Port		Wine	7 Tbsp.
Orange Juice			3 Tbsp.
Rosemary		fresh whole	1 Sprigs
Corn Syrup			3/4 Tbsp.

Instructions

1. In a small saucepan over medium-high heat, cook raspberries, sugar, half of the port, and rosemary until raspberries have burst and mixture has thickened slightly.
2. Remove the rosemary sprig. Add remaining port, orange juice, Grand Marnier, and corn syrup. Reduce to desired consistency. Finish with black pepper to taste.

