

PEAR, ROSEMARY AND GOAT CHEESE GALETTE

December 15, 2014 by Anna — 17 Comments

THIS PEAR, ROSEMARY AND GOAT CHEESE GALETTE IS A SIMPLE, ELEGANT DESSERT THAT USES ONLY A HANDFUL OF QUALITY INGREDIENTS.



No matter where you turn this holiday season, you run smack dab into sweet treats. Trust me; you're not going to catch me complaining about an abundance of sugar-laced goodies, but even die-hard dessert lovers need to throttle back on the straight sugar once in a while. Now I could never talk my family into thinking a cheese plate is a reasonable substitute for dessert (I can hear their exasperated voices already!), but this **Pear, Rosemary and Goat Cheese Galette** bridges the divide between sweet and savory beautifully and is an ideal way to end any indulgent holiday meal.

The inclusion of goat cheese in this galette should come as no surprise to our regular readers here at Garnish with Lemon. Our love for goat cheese runs true and deep. You'll find it makes an appearance in our recipe repertoire at least once a month. But does a self-professed love of something make you an expert? I thought so, or at least I did until the [Goat Cheeses of France](#) sent us a variety of goat cheeses to sample. Naturally we could hardly contain our excitement at getting to taste our favorite cheese, but who would have guessed we'd get so schooled in the process?

I'll admit that most of my experience with goat cheese comes whatever variety I pick up at the grocery store or, occasionally, farmer's market. It's usually a log of some type, perhaps flavored, or maybe even crumbles. But there is a much richer history to goat cheese than I ever realized.

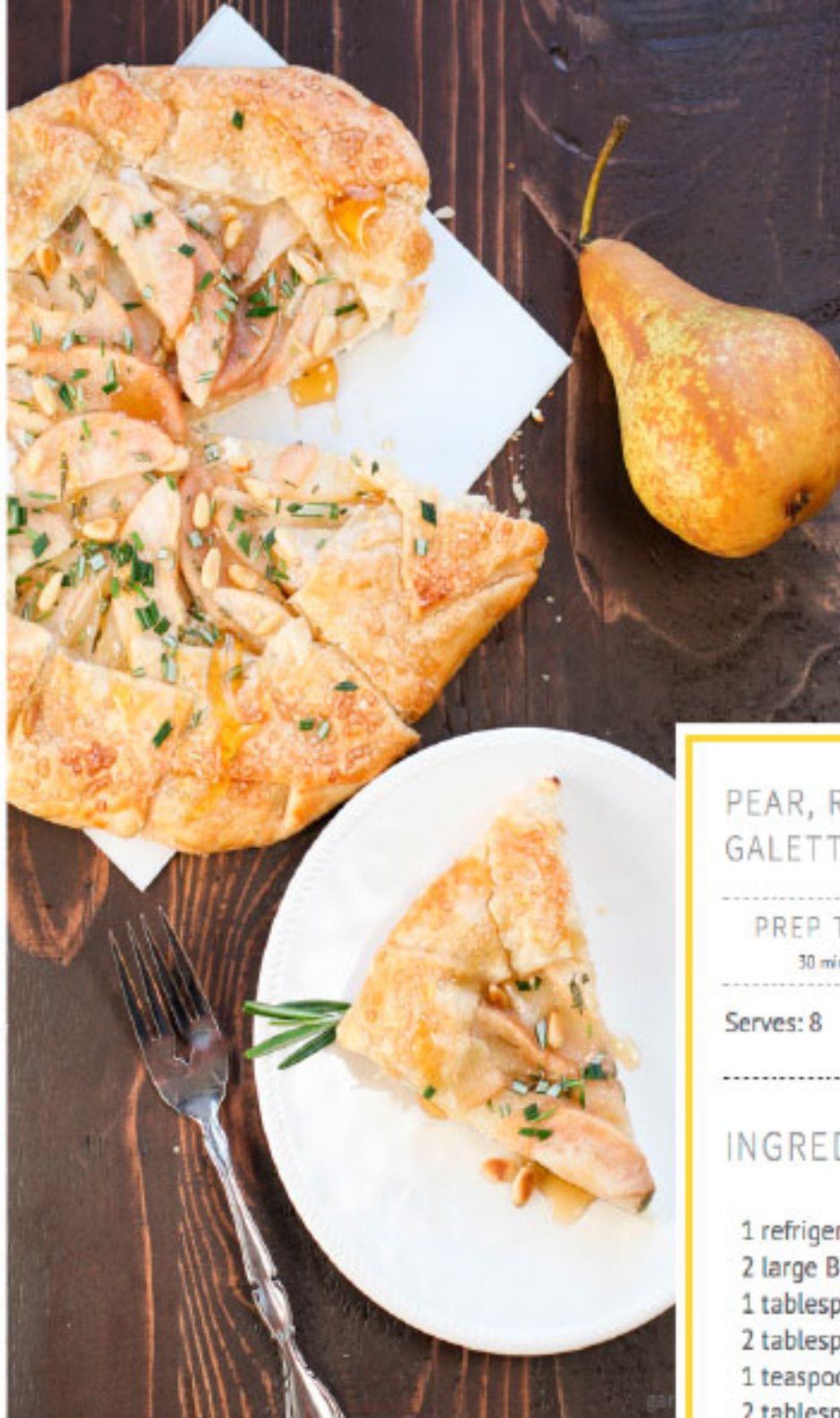
Let's start with the word, chèvre. I thought it was simply the French name for goat cheese. Close, but not quite. Chèvre actually means goat in French, and it's now widely used to describe the goat cheese category as a whole.

Goat breeding in France began thousands of years ago, with goat cheese resulting as a natural byproduct. And just like wine, goat cheese takes on its own unique flavor based on the land (the terroir) where the goats roam as well as the cheese making traditions of that region. In France, a goat cheese is instantly identifiable by its shape, ranging from cylinders to pyramids, which indicates its flavor. Today there are over 3,000 goat cheese producers and about 60 dairy companies in France producing cheese in a variety of shapes and colors.

The French goat cheese I used in this galette is Le Cornilly (luh-kor-nee-yee). It's a mild, fresh goat cheese with a fluffy texture and a slightly tangy, citrusy flavor that paired beautifully with the sweet-spiced Bosc pears, fresh rosemary, crunchy toasted pine nuts and a drizzle of honey from my favorite local producer.

"Galette" may sound fancy, but it's really a rustic tart that prides itself on looking perfectly imperfect, so don't be intimidated by the name. But do search out the best French goat cheese you can find. The handful of quality ingredients in this Pear, Rosemary and Goat Cheese Galette really allows the individual flavors to shine through. Which is music to this goat cheese lover's ears.

P.S. Interested in learning more about the Goat Cheeses of France? Check out their [website](#) for loads of information, recipes and store locations.



PEAR, ROSEMARY AND GOAT CHEESE GALETTE

PREP TIME

30 mins

COOK TIME

35 mins

TOTAL TIME

1 hour 5 mins

Serves: 8

INGREDIENTS

- 1 refrigerated pie crust
- 2 large Bosc pears, peeled, cored and sliced thinly
- 1 tablespoon fresh lemon juice
- 2 tablespoons sugar
- 1 teaspoon corn starch
- 2 tablespoons chopped fresh rosemary, divided
- 6 ounces Le Cornilly or other fresh French goat cheese, room temperature
- 1 egg, beaten
- Coarse sugar (optional)
- 3 tablespoons toasted pine nuts
- Honey

INSTRUCTIONS

1. Remove pie crust from refrigerator and let stand at room temperature for 10 minutes. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.
2. Toss pears with lemon juice. Combine sugar, corn starch and 1 tablespoon rosemary in a small bowl. Gently stir into pear mixture.
3. Unroll pie crust on parchment paper and use a rolling pin to roll it out another about an inch or so. Spread goat cheese in the middle of the pie crust, leaving about 2 inches of the perimeter clear of cheese. Layer pears on top of goat cheese.
4. Fold the edges of the dough on top of each other around the entire perimeter of the galette until it is sealed. Alternately, you can make 6-8 small cuts in the edges of the pie crust and fold those pieces on top of one another. Just make sure the edges are sealed to one another so the juices don't seep out.
5. Brush the pie crust edges with the beaten egg, sprinkle edges with a little bit of coarse sugar (optional) and bake for 35 minutes or until golden brown. Allow to cool.
6. Sprinkle with reserved rosemary, pine nuts and drizzle with honey before serving.



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