



Pear Tart with Orange Mascarpone and Rosemary Crust

Fresh pears, a homemade honey glaze and orange mascarpone filling, made with Bison Sour Cream, top a crumbly rosemary crust, making this deliciously sweet and savory dessert oh so simple to make.

Servings	Prep Time	Cook Time	Total Time
6	30m	35m	1hr 5m

Ingredients

- ½ cup Bison Sour Cream
- 1½ cups all-purpose flour
- ½ cup yellow cornmeal (not stone-ground)
- 1 Tbsp sugar
- ¼ tsp salt
- ½ cup cold unsalted butter, cut into pieces
- 1½ tsp finely chopped fresh rosemary
- 4 to 5 Tbsp ice water
- 1 cup mascarpone cheese
- ¼ cup sugar
- 1½ tsp finely grated fresh orange zest
- ⅛ tsp salt
- 2 Tbsp black currant jam
- 1 Tbsp honey
- 1½ lbs fresh pear, skin on

Instructions

1. Preheat oven to 400°F.
2. To begin crust, combine flour, cornmeal, 1 Tbsp of sugar, and ¼ tsp of salt in a food processor.
3. Add butter and rosemary and pulse until mixture becomes coarse meal with pea-sized lumps of butter.
4. Add 4 Tbsp of ice water and pulse until incorporated.
5. To make sure dough is combined correctly, gently squeeze dough mixture; if it doesn't hold together, add ½ Tbsp of ice water at a time and pulse until mixture does hold.
6. After dough is combined, press evenly on bottom and sides of a 10-inch round fluted tart pan, 1 inch deep, with removable bottom. Smooth dough with metal spatula or back of spoon and trim dough flush with rim. Chill crust for 30 minutes until firm.
7. Bake crust in middle of oven for 25 minutes, or until center and edges are golden. After baking, cool in pan on rack.
8. To begin the tart, in a mixing bowl whisk Bison Sour Cream, mascarpone, ¼ cup of sugar, zest, and ⅛ tsp of salt.
9. In a small saucepan, heat jam and honey over low heat, whisking for 4 minutes until jam is melted. Let glaze cool.
10. Remove side of tart pan and spread mascarpone cream mixture over crust.
11. Cut pears lengthwise into ¼ inch-thick slices and arrange over mascarpone cream mixture.
12. Brush pears with honey glaze. Then serve and enjoy!

