



# Just Recipes.

## Pear, Walnut, Goat Cheese and Prosciutto Tartine

A perfect balance of sweet, salty, creamy and crispy, this tartine is guaranteed to satisfy all cravings.

### Ingredients

*Makes 2 tartines, scale as needed*

- 2 large slices of wholewheat sourdough bread
- 3 tbsp [45 ml] jarred sweet caramelized onions
- 4 thin slices prosciutto
- 1 ripe pear
- ½ cup [125 ml] whole walnuts (or to taste)
- 3.5 oz [100 g] creamy goat cheese
- 2 small handfuls of arugula (rocket) leaves
  
- best quality extra-virgin olive oil
- fleur de sel* or flaky sea salt
- freshly ground black pepper



### Method

Preheat oven to 400°F [200°C].

Toast bread, either in a toaster, or by grilling it on a griddle pan brushed with olive oil (best flavor!).

Divide the caramelized onions evenly between both toasted slices of bread and spread well. There should be a very thin layer of onions, just enough to impart a slightly sweet flavor.

Put two slices of prosciutto over each tartine, twisting it a bit as you put it on the bread so it doesn't lay flat.

Cut the pear in half, spoon out the pits, then cut each half into thick slices. Divide the slices of pears between both tartines, laying each slice a bit over the preceding slice. Sprinkle each tartine with whole walnuts, then dot with bits of goat cheese.

Bake for 10 minutes, or until the walnuts are fragrant and the goat cheese is melting and shows golden edges. Be careful not to overbake as the walnuts would burn and the goat cheese would dry out.

To serve, put a small handful of arugula (rocket) leaves on each tartine, drizzle with best quality extra-virgin olive oil, and sprinkle with *fleur de sel* (or flaky sea salt) and ground black pepper.

Recipe Credit: Marie Asselin

Photo Credit: Marie Asselin

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