



# Recipes with Honey



## Spiced Pear & Walnut Galette

This gorgeous dessert recipe created by Chef Jason Navarra, is best complimented with our Merry Mead or the sweet Metheglin! Yields 1 galette, 8-10 portions.

### Ingredients:

#### **Crust Ingredients:**

200g all purpose flour  
150g butter, cubed & chilled  
75ml cold water  
Pinch of salt

#### **Filling Ingredients:**

4 pears (Bartlett or Bose)  
60ml Campbells Gold honey  
45ml granulated sugar  
30 ml cornstarch  
5ml ground cinnamon  
5ml ground allspice

10ml apple cider vinegar  
10ml lemon juice  
15ml water  
5ml vanilla extract  
Pinch of salt  
Demarara sugar for sprinkling  
Egg wash  
10g chopped walnuts  
10g dried currants  
30ml brandy



continued next page >

# Spiced Pear & Walnut Galette - continued

## Method:

- 1) To make the crust: In a bowl, mix the flour and salt. Quickly incorporate the chilled cubed butter into the flour by rubbing them together between your finger tips or by using a pastry cutter. The flour/butter mixture should be sandy with pea-sized bits of butter.
- 2) Using a fork or your fingers, slowly add the cold water into the bowl until just combined. Press and form the dough into a ball. Do not over-mix or knead. The dough should be damp but not moist with flecks of butter throughout. Shape the ball into a disc and wrap with plastic wrap. Allow to chill in the refrigerator for at least 2 hours. You can always prepare the dough the night before.
- 3) To make the filling: Half and core the pears. Cut the halves into 3 mm – 4 mm thick slices. Mix the pear slices, honey, granulated sugar, cornstarch, cinnamon, allspice, vinegar, lemon juice, water, vanilla extract, and salt in a bowl.
- 4) To make the galette: Preheat the oven to 400 F. Mix the brandy and dried currants in a bowl and allow to plump.
- 5) Take the crust dough out. On a lightly floured parchment, roll out the disc to a thickness of around 4mm. Transfer to a baking sheet.
- 6) Arrange the pear filling evenly on the dough, leaving 20 mm – 25 mm around the edges. Scrape and pour the thickened filling liquid from the bottom of the bowl over the pears. Distribute the walnuts over the galette.
- 7) Fold over the edges of the crust onto the sliced pears. Brush the edges with egg wash and sprinkle generously with the demerara.
- 8) Bake the galette for 30-40 minutes until the crust is deep golden and the juices begin to bubble.
- 9) Allow the galette to cool for 10 minutes. Before serving, drain and scatter the plump brandied currants over the galette. Finish with a drizzle or honey. Slice and serve warm with whipped or ice cream.

