

*The Original*  
**MANASSERO FARMS**  
*Est. 1976*



***Pear, Caramelized Sweet Onion,  
& Roquefort Galette***

***from***

Edible/Vegetable Centerpieces and  
Holiday Hors d' Oeuvres Workshop  
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With

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## Pear, Caramelized Sweet Onion, & Roquefort Galette

A galette is a rustic French tart whose filling is typically supposed to tempt you into the first bite. This nutty pear galette can serve as an appetizer, side dish, or dessert with a glass of wine.



### **Ingredients**

- 2 large sweet onions, thinly sliced (about 2 pounds)
- 1 tablespoon butter or margarine, melted
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/2 double nine inch pie crust (freeze the rest for something else) – Recipe to follow
- 2 firm Bosc pears with skin, washed and thinly sliced
- 1 tablespoon all-purpose flour
- 3 ounces crumbled Roquefort cheese
- 2 tablespoons Manassero Farms Pear Balsamic vinegar
- 1 large egg, lightly beaten

## Preparation

Cook onion in butter in a large skillet over medium-low heat, 30 to 35 minutes or until onion is turning translucent and starting to caramelize, stirring often. Add pear slices and cook for 3 minutes more. Stir in salt, pepper and flour; set aside.

Roll piecrust into a 14" circle on a lightly floured surface. Transfer to a parchment paper-lined baking sheet.

Spread three-fourths of onion over piecrust, leaving a 4" border around edges. Arrange pear slices over onion; top with remaining onion, and cheese. Drizzle with Pear balsamic. Fold over 4" borders of dough, pressing gently to seal. Brush dough with beaten egg.

Bake at 425° for 24 to 25 minutes or until golden, shielding with aluminum foil, if necessary, to prevent excessive browning. Cool on baking sheet on a wire rack 5 minutes. Serve warm, or cool to room temperature on wire rack.

## Double 9-inch Pie Crust Recipe

Found on the Crisco Baking Sticks inside cover – Classic Crisco Pie Crust

2 Cups Pillsbury BEST All Purpose Unbleached Flour  
1 teaspoon salt  
 $\frac{3}{4}$  stick *well chilled* Crisco Baking Sticks All-Vegetable Shortening  
OR  $\frac{3}{4}$  cup Crisco All-Vegetable Shortening  
4 to 8 tablespoons *ice cold* water

**Blend** flour and salt in mixing bowl. Cut cubed, chilled shortening into flour mixture using 2 knives (or pastry blender) until mixture resembles coarse crumbs with pea-sized pieces remaining. **Sprinkle** 4 tablespoons ice water over flour mixture; mix gently with knife or fork. Add more water by the tablespoon, mixing until dough mostly holds together. Divide dough into two, with one ball slightly larger than the other. Turn dough mixture out onto plastic wrap and refrigerate at least 30 minutes.

**Roll** bottom dough between two sheets of plastic wrap; rolling in one direction; turning plastic wrap as necessary to form circle. Ease bottom crust into pie plate and trim evenly around plate. **Fill** unbaked piecrust according to recipe directions. **Roll** top crust between two sheets of plastic wrap, cut out designs in dough or create lattice top as desired; lift onto filled pie. Trim dough with  $\frac{3}{4}$  inch overhang; fold top edge under bottom crust. Press edges together and flute. Cut slits in top crust if there are no design cut outs. **Bake** pie according to recipe directions.

### Pie Crust Notes:

For successful piecrust, ALL ingredients should be VERY cold prior to beginning. Use ICE water (careful not to get ice in dough)

Freeze Crisco Baking Sticks (ok to use directly out of freezer)

Use 2 knives to “cut” shortening into flour. It provides better control over consistency.

For best results, refrigerate dough for at least 30 minutes between each step.

Prep dough up to a week prior to use. Can keep wrapped dough discs in fridge until ready to roll out and use.

Can pre-roll dough, put in pie pan and freeze for up to a month in advance. For crisper crust, the secret to keeping a fruit pie filling from getting soggy is egg white. Lightly beat an egg white; then brush it over the inside of the uncooked shell before adding the fruit mixture. The coating will set as the pie bakes and keep your crust crisp.

Use canapé cutters, piecrust cutters, and cookie cutters to create fun shapes with dough.

Use piecrust weights to pre-bake crust to keep pie dough from bubbling for pies that call for a pre-baked crust.

Always make a double pie crust so you will have plenty of crust to play with.

**Words my hero Martha Stewart – “Make it cold, bake it hot”**



**Individual Pies in Custard Cups w/Lattice Top**

★Use this top for any individual fruit pie. You can make an open lattice too.

Picture from our pie making and decorating workshop.