

***Pear, Apple and Cheese Galette**



The cheese is a welcome surprise to this beautiful dessert.

Ingredients

1/2	package	pie crust, refrigerated, 15 ounce
1	package	Skellig cheese, shredded
2		pears, peeled, cored and cut into 1/4-inch slices
2		apples, peeled, cored and cut into 1/4-inch slices
1	tablespoon	lemon juice
1/8	teaspoon	nutmeg, freshly grated
1/4	cup	brown sugar, packed
3	tablespoons	flour
1/3	cup	maple syrup

Instructions

1. Preheat oven to 400° F.
2. Line a jelly roll pan with parchment paper. Roll dough into a large circle; place on sheet. Sprinkle dough with cheese, leaving a 1-inch border.
3. Combine pears, apples, lemon juice, and nutmeg in a large bowl; toss. Add brown sugar and flour; toss gently. Arrange fruit on dough leaving a 2-inch border. Fold edges of dough toward center, pressing gently to seal. Bake at 400° for 20-25 minutes or until crust is lightly browned (filling may leak slightly during cooking). Carefully slide galette onto a wire rack and cool slightly.
4. Drizzle maple syrup over galette.