



Tartelette with fenugreek cheese, pear & walnut



Ingredients

- 120 grams almond flour
- 60 grams oat flour
- 2 eggs
- 2 tablespoons butter
- pinch of salt
- 200 grams Fabulous Fenegreek By Jacob Willig cheese
- 2 ripe pears
- 2 tablespoons honey
- 2 teaspoons fresh thyme

Sometimes combinations of ingredients simply fit perfectly together. The roasted aroma of walnuts, the spicy warmth of fenugreek cheese, a touch of honey, and the sweet juiciness of pear. Together, they form an irresistible tartelette filling. These savory tartelettes are the ultimate autumn pastry, easy to serve and perfect as a lunch, snack, or starter.

Preparation

- 1: Preheat the oven to 180°C.
- 2: Mix almond flour, oat flour, butter, eggs, and a pinch of salt into a firm dough. Divide the dough over four small tart tins and pre-bake for 10 minutes at 180°C.
- 3: Mix the grated Fenugreek Cheese with honey and a bit of thyme. Spread this mixture over the pre-baked crusts.
- 4: Arrange the pear slices in overlapping layers on top of the cheese filling and sprinkle with roughly chopped walnuts.
- 5: Bake the tartelettes for another 15–20 minutes at 180°C, until the cheese has melted and turned golden brown.
- 6: Allow the tartelettes to cool slightly, drizzle with a bit more honey, and finish with fresh thyme.

What is a tartelette?

A tartelette is a small, refined tart that is perfect as a luxurious snack or elegant appetizer. It can be either savory or sweet and is often filled with a variety of ingredients, from creams and mousse to fruit, nuts, or cheese.

Thanks to its compact size, a tartelette is ideal for serving at a light lunch, as an appetizer, or as a stylish dessert. The crispy base provides a solid foundation for the filling, while the possibilities for toppings are endless. The result is a flavorful and elegant pastry that effortlessly impresses.



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Tips for the perfect tartelette

Choose the right pear

For the best balance between sweet and savory, it is important to use a ripe, juicy pear. A firm yet soft pear will hold its shape during baking, while the natural sweetness blends well with the fenugreek cheese and honey. Bosc or D'Anjou pears are ideal.

Add extra flavor to the walnuts

Toast the walnuts briefly in a dry pan before sprinkling them over the tartelette filling. This enhances their natural aroma and provides a crunchy bite that perfectly contrasts with the soft pear and melted cheese.

Experiment with herbs

Fresh thyme works wonderfully, but you can also add a small amount of rosemary or sage for a subtle aromatic touch. Add herbs just before serving to preserve their flavor.

Serving suggestion

These savory tartelettes are delicious warm or lukewarm. Serve them as an elegant appetizer with a glass of dry white wine or as a luxurious lunch with a fresh salad of lamb's lettuce and pomegranate seeds.

This recipe was created by [@uit_carolines_keuken](#)
