



20th ANNIVERSARY  
1992 - 2012

## *Goat Cheese Rhubarb and Pear Basket*



### *Ingredients (Make 200 pieces)*

#### White Toque

Description	Item code
IQF Goat Cheese Small Slice	57008
Feuille de Brick Dough	64002
Honey Bonne Maman	20101
Echire Unsalted Butter Cup	59250
Roasted Red Tomatoes	41901

#### At your local supermarket

Description
Rhubarb Stalk
Pear

### *Cooking directions*

1. Cut each brick dough in 8 portions.
2. Brush each piece of brick dough with butter and place them in a baking cup.
3. Peel and dice the rhubarb and sauté with butter and honey. Reserve in the fridge.
4. Peel and dice the pears, and sauté with butter. Reserve in the fridge.
5. When the fruits are cold, place a small amount in the brick, then top with a slice of goat cheese.
6. Bake at 350°F until the brick dough is golden brown.
7. Decorate with a slice of roasted tomato and chive flower.