



## 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 Fenugreek 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](#)*

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