



## Käse-Birnen-Tarte

- 250 g flour
- 120 g Ländle butter
- 1 egg
- 1/2 teaspoon salt
- 2 tbsp Ländle milk

filling:

- 200 g of cream cheese
- 200 g Ländle sour cream
- 1 egg
- 150 g Ländle Bioberger, grated
- Pepper
- Nutmeg
- Garlic powder
- Salt
- 2-3 ripe pears
- 25 g pine nuts
- Thyme sprigs

In a bowl, knead the flour, Ländle butter, egg, salt and Ländle milk into a smooth dough. Let rest in the refrigerator for about half an hour.

For the topping, mix together the cream cheese, Ländle sour cream, egg and Ländle Bioberger. Season with pepper, nutmeg, garlic powder and salt to taste.

Take the dough out of the refrigerator, knead again well, roll out on a floured work surface and place in a tart pan.

Spread the cheese cream on the dough base. Wash the pears, cut into slices and spread on the tart. Bake in the preheated oven at 200 ° C (convection) for approx. 30 minutes.

In the meantime, roast the pine nuts in a pan.

After baking, garnish the tart with the pine nuts and thyme.

The cheese and pear tart tastes best when it is served warm.