



WRAP FLAMBÉ WITH CANDY SWIRL



FOR 2 WRAP FLAMBÉES:

- 2 (standard) wraps
- 1 red onion
- 1 pear
- 100g bacon cubes
- 1 handful of walnuts
- 50g goat's cream cheese
- 50g sour cream
- 1 handful of rosemary sprigs

FOR THE CANDY SWIRL:

- 200g Cavendish & Harvey Pear & Blackberry Drops
- 2 tsp honey
- 50mL water

PREPARATION

- Preheat the oven to 200°C, mix the goat's cream cheese and sour cream, spread the mixture on the wraps. Top the wraps with onion and pear slices, sprinkle with bacon cubes and bake in a preheated oven for 10 - 15 minutes until crispy.
- For the candy swirl, melt Cavendish & Harvey Pear & Blackberry Drops in a saucepan, but do not caramelize. Then mix the candy mixture with 2 tsp honey and 50 ml water and stir to a smooth sauce.
- Garnish with fresh rosemary and walnuts to taste and spread the candy sauce on the tarte flambée. Enjoy!