

## Pear Tarte Tatin Or Tarte Tatin Aux Poires

Serves 4 :

Preparation time : 65 minutes

Cooking time : 30 minutes

Ingredients :

- 4 medium pears
- 100 g butter
- 120 g brown sugar
- 150 ml cream
- PASTRY :
  
- 175g plain flour
  
- 50 g caster sugar
  
- 100 g butter
  
- 1 egg yolk
  
- 1 tablespoon water

Peel and core the pears, cut lengthways into quarters.

Melt butter and sugar in a pan, add cream, stir until the sugar dissolves, bring to the boil and then add the pear, then reduce the heat and cook gently until the pear is tender, about 30 minutes.

Meanwhile make the pastry :

Mix flour and sugar, add butter softened and diced, rub butter into mixture until the mixture is crumbly, add the egg yolk and water, kneed until the mixture comes together, place in a covered bowl in fridge for about 30 minutes.

Place pear, rounded side down in a round cake dish, pour the liquid

remaining over the pears.

Roll pastry until slightly larger than the circumference of the prepared cake tin. Then turn pastry onto the pears, press the pastry into the spaces between the pears and the side of the cake dish.

Bake the dish uncovered in a hot oven for about 25 minutes or until the pastry begins to brown. Allow to cool for 10 minutes.

Turn the tart onto a serving plate.

Top Tips :

- Serve with cream or ice cream.