



PEAR TARTE TATIN

Categoria: Dessert **Tempo di preparazione:** 90 minutes **Difficoltà:** facile 🕒

Ingredienti per 8 serves

- 0.200 kg Puff Pastry disc (frozen)
- 0.030 kg Lemon Juice
- 0.100 kg Caramel
- 0.006 kg Vanilla pod
- 0.100 kg Maple Sugar
- 0.750 kg Pears 4 nos

Chef: Peter Boos

Difficulty: **easy**

Preparation time: **90 minutes**

Serves: **8**

Preparation

Preheat oven to 200C.

Wash pears and towel dry.

Slice with a mandolin into 2mm slices and toss with the lemon juice so they do not brown.

Shake off excess liquid and dry with paper towel.

Spray metal mold with oil or butter (can use ramekin dishes as well).

Heat caramel and scrape in the vanilla pulp and pour into molds.

Top with 1 layer of pear slices and sprinkle with maple sugar, repeat until you have 5 layers and

you have reached the top of your baking pan.

Top with rolled out pastry sheet.

Bake at 375-380°F (190°C) around 40-45 min

*Serve with Ice Cream or Whipped Cream

Enjoy to **Chef Peter Boos!**

