



Pear and Ginger Tarte Tatin



DIFFICULTY: MEDIUM



PREPARATION TIME: 40
MINUTES PLUS COOLING
TIME



COOKING TIME: 30 MINUTES



SERVES: 6

Ingredients

Pastry

1 ¼ cups flour
125g butter, softened
1 egg yolk

Pears

40g butter
½ cup caster sugar
4 large firm pears, peeled, cored & quartered
15g piece ginger, peeled & cut into thin strips
Cinnamon (optional for decoration)

Method

To begin your Pear and Ginger Tarte Tatin, sift the flour for the pastry into a bowl. Rub the butter into the flour until the mixture resembles fine breadcrumbs. Add the egg yolk & mix to bring the ingredients together to form a dough. Knead lightly until smooth then wrap the dough in plastic wrap and refrigerate until ready to use.

Place the butter for the pears into a large frying pan over a low heat [Induction](#) level 3 & allow to melt. Tilt the pan to distribute the butter evenly over the base then sprinkle the sugar over the butter. Arrange the pears close together in the pan. Increase the temp to medium high, Induction level 6. Cook for 10 to 12 minutes then turn the pears over, making sure they are coated with syrup. Continue to cook for a further 8 to 10 minutes or until the pears are just tender. Remove the pears and allow to cool.

Add the ginger to the syrup & continue to cook for a further 2 to 3 minutes or until the ginger has softened & the syrup has reduced slightly and is golden.

Pour the syrup into a greased and base lined 22cm pie dish. Arrange the pears close together over the syrup leaving some room around the outer edge to tuck the pastry in. Allow to cool.

Preheat oven on [CircoTherm®](#) to 200°C and place the wire rack on shelf position 3.

Roll the pastry between two sheets baking paper to a 24cm circle.

Place the pastry over the cooled pears, tucking down the sides to completely cover the pears. Make 4 small slits in the pastry using a sharp knife to allow some steam to escape during baking.

Bake for 25 to 30 minutes or until pastry is golden.

Allow to cool in the pan for a few minutes before turning out onto a plate.
Sprinkle with cinnamon if desired.

Serve your Pear and Ginger Tarte Tatin with cream or ice cream

Notes
