

PEAR TARTE TATIN

Perfect for a nice fall dessert (Best served with Vanilla Ice Cream on top for a nice A La Mode)

**Ingredients:**

Store-bought puff pastry

4-5 Baking pears

2 cups of sugar

½ stick of butter

½ tsp of cinnamon

½ tsp nutmeg

¼ tsp cardamom

Vanilla Ice Cream to serve

Prepping the Pears

- Cut the pears while they are standing into thirds to avoid the seeds
- Discard the center of the pear with seeds
- Thinly slice each side of the pear

Making the Caramel

- In a saute pan, add 2 cups of sugar and heat on medium low until the sugar starts to caramelize, make sure to stir frequently
- Once the sugar starts to appear amber in color, whisk in ½ a stick of cold butter

that has been cubed (this will thicken your caramel as well as add a creamy taste

- Add in ½ tsp of cinnamon, ½ tsp nutmeg and ¼ tsp cardamom (optional)

Coating

- Add the sliced pears into your caramel
- Ensure that all of the pears are coated in caramel sauce

Assembling the Tarte Tatin

- Pour your pears into a pie tin making sure that the pears are nice and flat
- Take your puff pastry and form it into a rough circle roughly the size of your tin
- Place the puff pastry on top of your pear mixture and tuck the edges so it is nice and neat
- Cut a vent in the middle so it does not puff up too much
- Place in a 350 degree oven for 20-30 minutes or until puff pastry is a golden brown color

Cooling and serving

- After baking remove from the oven and cool for at least 30 minutes
- After it has cooled take a butter knife and carefully run it along the edges to relieve it from the pan
- Take a plate larger than your pie pan and place it on top of your pie pan
- If your pan is still hot make sure to wear oven mitts – FLIP!
- It is important to commit to this movement or you might spill it
- If it is having trouble releasing take a wooden spoon and bang on the bottom of the pie pan
- Slice and serve with Ice Cream!



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