

PEAR, RHUBARB AND CHERRY TART TATIN

EQUIPMENT

CHEF'S KNIFE, VEGETABLE PEELER, 22-24CM FRYPAN WITH LID, MIXING BOWLS

INGREDIENTS

2 PEARS (RED D'ANJOU OR BEURRE BOSCH), 2-3 RHUBARB STICKS (CUT INTO 5-6CM LENGTHS),
150GM CASTER SUGAR, 40GM BUTTER, 100GM FRESH CHERRIES,
1 SHEET PUFF PASTRY, SALT FLAKES

METHOD

PLACE THE SUGAR IN THE FRYPAN AND ON THE STOVETOP OVER MEDIUM/LOW HEAT TO CARAMELISE. (KEEP WATCH TO ENSURE THE SUGAR DOES NOT BURN AND AVOID STIRRING THE SUGAR)

PEEL THE PEARS AND CUT EACH PEAR INTO QUARTERS. CUT AWAY THE CORE FROM EACH QUARTER AND SET ASIDE.

USING THE LID OF THE FRYPAN AS A GUIDE CUT THE PUFF PASTRY AROUND THE LID FORMING A CIRCLE.

ONCE THE SUGAR HAS CARAMELISED AND IS GOLDEN REMOVE IT FROM THE STOVE. ADD THE BUTTER AND SHAKE THE PAN TO DISPERSE THE BUTTER EVENLY AND SEASON THE CARAMEL LIBERALLY WITH SALT.

CAREFULLY ADD THE RHUBARB PIECES KEEPING AN EVEN GAP BETWEEN EACH PIECE FOR THE PEARS TO SIT IN. ONCE THE RHUBARB IS ADDED PLACE A PIECE OF PEAR IN BETWEEN THE RHUBARB STICKS. PLACE THE PEARS PEELED SIDE DOWN WITH THE POINTED END TOWARDS THE MIDDLE.

ONCE THE PEARS HAVE BEEN ADDED CAREFULLY PLACE THE PUFF PASTRY OVER THE FRUIT AND SLIGHTLY PRESS IT DOWN. PLACE THE PAN INTO A PRE-HEATED OVEN 180°C FOR 20 MINUTES.

ONCE BAKED REMOVE THE PAN FROM THE HEAT AND REST FOR 5 MINUTES, ONCE RESTED PLACE A LARGE PLATE OVER THE PAN AND WITH A SWIFT MOTION INVERT THE TART ONTO THE PLATE.

GARNISH WITH FRESH CHERRIES AND SERVE HOT WITH ICE CREAM.

HINTS & TIPS

- KEEP WATCH OF YOUR CARAMEL WHILE ON THE STOVE. AVOID STIRRING IT WITH SPOONS IF YOU NEED TO MIX THE CARAMEL TILT THE PAN FROM SIDE TO SIDE.

- ENSURE YOUR PASTRY IS AT ROOM TEMPERATURE BEFORE BAKING SO IT DOES NOT SHRINK WHILE BAKING.