



Pear tart

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间	35 分钟
时间：烘烤时间取决于机器	
份	12
电器	Comhair SE 自 2012 年

Preparation

Put the empty baking tray into the cold cooking space. Preheat.

将发酵桶预加热 **PizzaPlus** 到 **180°C**

3 pears, large, e.g. Abate

Wash, peel, halve and core the pears. Using a knife, make 1-cm deep cuts into the rounded side of the pear.

1 sheet of shortcrust pastry, round, about \varnothing 32 cm

Place the shortcrust pastry in the round baking tray and prick with a fork. Arrange the pears over the pastry base cut-side down in a star shape.

3 eggs

125 g sugar

125 g ground almonds

5 g baking powder

100 ml full cream

Mix the eggs and sugar together. Add the ground almonds, baking powder and cream. Stir everything together well.

Pour the mixture over the pears. Put the round baking tray on to the hot baking tray in the preheated cooking space. Bake.

放入糕点

在 **PizzaPlus** 期间为 **180 35 分钟°C**

配件

Baking tray

\varnothing 29 cm round baking tray

