Pear tart

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	35 Mins
Portions	12
Appliance	Combair SE from 2012

Preparation

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

(Pre-)heat cooking space to 180 °C with PizzaPlus

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 ø32 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.

Put the pastry in

PizzaPlus 180 °C for 35 Mins

Accessories

Baking tray

ø29 cm round baking tray

Additional information

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