Pear tart

Рецепт від V-ZUG AT



готування	30 хв
Час готування	35 хв
Порції	12
Прилад	Combair SE з 2012 року

Preparation

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

Розігріти робочу камеру до 180 °C 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.

Засунути страву для випікання

PizzaPlus 180 °C протягом 35 хв

Аксесуари

Baking tray

ø29 cm round baking tray

Додаткова інформація

Складено	11.12.2019