



# Caramelised Pear Tart Recipe

Serve: 5

## INGREDIENTS

8 Pears (peel, core and quarter)  
100g Plain Flour  
75g Margarine  
30ml Water  
30g Sugar



## METHOD

1. Pre-heat oven - 180C/gas 4.
2. For the pastry rub together the flour and 50g margarine until breadcrumb texture.
3. Stir in the water to form pastry.
4. Roll out 2/3 of the pastry and line a pie dish.
5. Bake blind for 15 minutes.
6. Put the sugar and 15g margarine into a pan and allow to melt.
7. Stir in the pears and allow to caramelise.
8. Pour the pears into the pastry case and top the pie with criss cross pastry strips.
9. Bake in the hot oven until cooked and the pastry is golden.

