

Pear Walnut Tarte Tatin Recipe

Serves 8

Tarte Ingredients:

3 tbsp salted butter
1 tbsp brown sugar
1 tbsp white sugar
¼ tsp cinnamon
¼ tsp nutmeg
½ cup raw walnuts, chopped
2 firm comice pears, sliced vertically
1 sheet puff pastry

Brandy Cream Ingredients:

1 cups heavy cream
1 tbsp powder sugar
1 tbsp brandy (if you don't drink, replace with 1 tsp vanilla)

Directions:

Preheat oven to 400 degrees.

Place in a 10-inch sauté pan over a medium flame and melt butter. Add in the sugars and spices.

Sprinkle pan evenly with walnuts, then place pears in a single layer all around the perimeter of the pan. Place the final pear slice in the center of the pan.

Allow to cook for 3-4 minutes on low heat. The sugars will begin to caramelize. Then, place the puff pastry on top, fitting snugly.

Bake tart for 20-25 minutes, just until the pastry is puffed and golden brown.

Allow it to cool in the pan, and then place a large cutting board over the pan. The board should be larger than the pan, and flip tart upside down.

Allow tart to cool on board and then transfer to a cake stand.

Meanwhile combine heavy cream, sugars, and brandy in a bowl and whip until soft peaks form.

Serve tart with a dollop of brandy cream.