Chocolate Pear Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Base
120 gm all purpose flour
pinch of salt
2 tablespoons sugar
120 gm butter, cut into cubes
1 egg white
1 tbsp lemon juice

For the Filling
120 gm Chocolate (grated, 60gm dark chocolate plus 60 gm milk chocolate)
4 pears , cut lengthwise [I used the canned one]
125 gm whipping cream
1 egg plus 1 egg yolk
2 drops of Vanilla aroma
3 tablespoons sugar

Instructions

Sieve flour and salt in a bowl. Add in the Sugar and butter and start kneading. Add the Yolk and lemon juice. Knead well to from a stiff. Wrap the dough in a plastic wrap and set it to cool for 30min.

Preheat the oven to 200 ° C.

Take out the dough and place it on a lightly floured work surface. Roll the dough such that it could be lined into a spring form of approximately 25cm diameter.

Spread the grated chocolate on top of the base.

Peel pears, halve and seed. Cut each pear several times half lengthwise and place them one by one on the grated chocolate.

Whip the cream, egg yolk and vanilla aroma together and pour over the pears. Finally sprinkle the tart with sugar.

Bake the tart in the pregeated oven for 10 minutes, then reduce the temperature to 180 ° C and bake for another 20 minutes until the pears begin to brown and the filling looks stiff.

Cool and serve.