

CARAMALISED PEAR TARTE TATIN

Ingredients-SERVES 1

100g tinned pear halves
20g dark brown sugar
100g puff pastry

Butterscotch sauce-SERVES 2-3

100g dark brown sugar
150g water
40g unsalted butter
100g double cream

Vanilla cream- SERVES 2-3

100g lightly whipped cream
1/3 of a vanilla pod

Method-pear tarte tatin

Roll out your puff pastry and cut out a disc approx 160mm in diameter. Place two halves of pear in the middle of your disc. Fold the edges of the pastry in towards the middle approx 1 inch in and press with a fork. Sprinkle quite heavily with the dark brown sugar and bake in a pre-heated oven(200°) for about 25 mins.

Method- butterscotch sauce

Place the sugar and water into a pan and bring to the boil. Once boiling reduce the heat and simmer. As the sugar start to caramelize it will form bubbles and slowly change colour. When all the sugar has become a rich dark brown colour then add the cream(the darker the sugar at this point the darker the sauce) when adding the cream take extreme care as the sugar is very hot and will cause the cream to boil on contact. When adding the cream you must whisk it in straight away. Reduce the heat and finally add the butter. Remove from the heat once the butter has emulsified.