



Together to stop bowel cancer

## Greg Wallace's Pear Tarte Tatin

### Ingredients

75g caster sugar 20g cold butter, chopped  
¼ tsp ground ginger ¼ tsp ground cinnamon  
2 pears 175g all-butter puff pastry Double cream, to serve

### For the Brandy cream

120 ml double cream  
1 ½ tbsp icing sugar  
1 ½ tbsp brandy

### Method:

Preheat oven to 200°C/gas 6.

Peel and core the pears and cut into wedges. Put a 18cm diameter frying pan with an ovenproof handle on a hob over a medium heat. Add the sugar and heat to a caramel colour, stirring constantly. Add the butter, ginger and cinnamon and stir.

Place the pears in the sauce and spoon over the mixture. Turn the heat down and cook for 5-10 minutes, until the pears are tender, but retain their shape.

Remove from the heat and cool slightly. Arrange the pears in a floral shape in the pan. Roll out the puff pastry to about 5mm thick and cut a circle slightly bigger than your pan. Place the pastry disc on top of the pears, then tuck it around the outside of the pears and down into the sides of the pan.

Bake the pie for 25–35 minutes, or until the pastry is golden brown and puffed up. Remove from the oven and leave to cool slightly. Run a knife around the edge, place a plate over the top and carefully turn the tart onto the plate.

Serve with brandy cream.

### Method for the brandy cream

Whip cream & icing sugar together until soft peaks form. Quickly fold in the brandy.