

## Raciones para 4

4  
Large pears  
120 g  
Butter, room temperature  
180 g  
Sugar  
1 sheet  
Puff pastry

- 1 Peel, cut pears in half and remove the cores.
- 2 Preheat oven to 200°C.
- 3 Cover the bottom of a frying pan (suitable for oven) or mold with butter and sprinkle sugar over it.
- 4 Arrange the pears with the round side down and heat until butter and sugar are golden brown.
- 5 Cover with the puff pastry, poke with a fork, and tuck in the edges, between pears and the pan or mold.
- 6 Bake at 200°C until dough is golden brown.
- 7 Remove from the oven and, very carefully, turn the tart upside down over a dish.
- 8 Serve quickly, we can add some ice-cream too.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/tarta-tatin-de-peras/>

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