Pear tarte tatin

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 200ºC.
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 200ºC 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

https://cookinglovers.teka.com/en/receta/tarta-tatin-de-peras/