

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

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

