

## Pear Tart

*You'll need for the pastry:*

- 110g cold butter
- 200g flour
- 2 egg yolks

*For poached pears:*

- 6 hard winter pears, cored and sliced length-ways
- 1 cup raw sugar
- 1 cup orange juice – not navel oranges
- 1 vanilla bean

*For cream filling:*

- 1 cup brown sugar
- 3 eggs
- ½ cup flour
- 1 cup cream

*Method for the pastry:*

Rub the butter into the flour with your fingertips till it looks like breadcrumbs. Add the egg yolks.

Spread baking paper on the bench. Put the dough on it, then cover with more baking paper and roll out thinly.

Shape it to your pastry tin and keep any extra bits to repair the edges after it is baked.

Bake at 200°C for 15 minutes. Cool and add the trimmings – it will have slumped a bit at the edges. (Baking blind means you end up with overcooked edges. This way you don't)

*For the pears:*

Poach the pear mix till soft. Arrange the cooked pears neatly on the pastry.

Beat the cream filling till smooth, then pour over the pears.

Bake at 200°C till almost set – it will set a bit more as it cools. To make the filling, whisk together the sugar and eggs until lightened in colour, then whisk in the flour, cardamom and a pinch of salt.

Serve warm or cold with cream or icecream.