

Less than 45 minutes

Makes 4

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Ingredients:

Pastry:

- 1 cup (150g) cake flour, sifted
- 1/3 cup (45g) almond flour
- 1/3 cup (40g) cocoa powder
- ½ cup (125g) ice-cold butter, cubed
- 1 egg, whisked
- 2 Tbsp (30ml) ice-cold water

Filling:

- ¾ cup (150g) castor sugar
- 3 eggs
- 2 slabs (200g) 70% dark chocolate, chopped
- 3/5 cup (150g) butter
- 1/3 cup (45g) almond flour
- 2 pears, halved
- Almond slivers for serving

Method

1. Blitz flours, cocoa and butter together in a food processor until mixture resembles fine breadcrumbs.
2. Add egg and water and blend until well combined.
3. Refrigerate, then roll out on a floured surface to 3mm thick.
4. Line 4 x 10-12cm tart cases with pastry and blind bake.
5. Whisk castor sugar and eggs until pale and fluffy.
6. Melt chocolate and butter over a double boiler.
7. Fold into eggs, then add the almond flour.
8. Pour into tart cases and place pears in the centre.

9. Bake at 170°C for 15-20 minutes until cooked through.
10. Serve with almonds and dust with icing sugar.