Less than 1 hour
Serves 6-8
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Ingredients:
Shortcrust pastry:

- 2 cups (300g) cake flour, sifted
- Pinch salt
- ½ cup (125g) ice-cold butter, cubed
- 1 egg yolk, whisked
- 3-4 Tbsp (30-45ml) water

Filling:

- ¼ cup (60ml) cocoa powder, sifted
- 6 Tbsp (90ml) water
- 4-5 medium pears, cored and cut into wedges
- 1 packet (100g) pecan nuts or hazelnuts
- 1 slab (100g) 70% dark chocolate, chopped
- ¼ cup (60ml) castor sugar

Glaze:

- 2 Tbsp (30ml) apricot jam
- 2 Tbsp (30ml) lukewarm water

For serving:

- Chocolate ganache or whipped cream

Method:

1. Preheat oven to 180°C.
2. Blitz dry pastry ingredients and butter in a food processor until mixture resembles breadcrumbs.
3. Gradually add egg, while mixing, until combined.
4. Add just enough water until dough comes together forming a ball.
5. Shape into a flat disc, cover with cling wrap and refrigerate overnight or until firm.
6. Whisk cocoa powder and water together until smooth.

7. Add to remaining filling ingredients and mix well.
8. Roll out pastry on a floured surface to 3mm thick.
9. Place filling into a pie dish and cover with pastry.
10. Seal edges with a fork and make a slit in the centre for steam to escape.
11. Combine glaze ingredients until smooth and lump free.
12. Brush pastry with glaze and bake for 25 minutes or until pastry is golden and cooked through.
13. Serve topped with whipped cream or ice cream.