Less than 1 hour Serves 6 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 1 roll (400g) puff pastry, defrosted
- 2-3 medium-sized pears, cored and cut into thin wedges
- ½ cup (125g) sugar
- ¹/₄ cup (60ml) water
- 2 Tbsp (30ml) butter
- 2 Tbsp (30ml) cream
- 1 vanilla pod, halved (vanilla essence works too)
- 1 egg, whisked

• Vanilla ice-cream or cream and mint leaves, for serving (optional) Method:

- 1. Preheat oven to 200°C.
- 2. Roll pastry out on a floured surface to 3mm thick.
- 3. Cut a circle of pastry the size of your cast-iron pan or ovenproof dish.
- 4. Cover with baking paper and chill until needed.
- 5. Heat sugar and water in the pan or ovenproof dish, stirring until sugar dissolves.
- Bring to a boil and heat until it turns an amber-caramel colour and forms large bubbles (about 115°C).
- 7. Add butter and cream careful, it may splatter.
- 8. Swirl to combine, leaving it on the heat for a few seconds until the sauce comes together.
- 9. Add vanilla and remove from heat.
- 10. Arrange pears in the pan or dish.
- 11. Cover with pastry, tuck in the sides and brush top with whisked egg.
- 12. Bake for 25-30 minutes until golden.
- 13. Flip tart out onto a plate, pears facing up.

14. Serve with ice cream or cream and mint, if you like.