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## RUSTIC PEAR TART

Makes 1 tart

*For the dough:*

200g flour  
100g cold butter  
1 egg yolk  
30g sugar  
2 tbsp cold water

*For the topping:*

1 kg pears  
2 tbsp lemon juice  
100g sugar  
3 eggs  
125ml cream  
seeds from 1 vanilla bean or 1 tbsp vanilla bean paste

1. Start by making the dough: cut the butter into small cubes and mix with the flour. Use your hands to rub the butter and flour until it resembles breadcrumbs. Add the egg yolk, sugar and water and knead into a firm dough. Mould the dough into a ball and wrap it in clingfilm. Put into the fridge for 2 hours.
2. Meanwhile, peel the pears. Cut them in half and remove the seeds. Now cut into the pear halves and create a fan shape - you do so by carefully cutting small wedges into the pear, but without cutting all the way through. Rub each pear with lemon juice, so that they don't go brown.
3. Preheat the oven to 200° celsius.
4. Grease a round cake tin (preferably a springform) of around 25cm width. Roll out the dough to a 4mm thickness and lift it into the tin. Spread the pear halves over the dough and bake for 25 minutes.
5. Meanwhile make the custard: mix the sugar with the eggs until frothy, add the cream and vanilla bean seeds.
6. Once your cake has baked for 25 minutes, pour this mix over it and bake for a further 20-30 minutes or until nicely golden.