



Pinot noir and cinnamon poached pear tart



To prepare the pinot noir syrup

Put all of the ingredients in the litre of red wine, bring to the boil, then leave everything to infuse for 15 minutes. Peel the 3 pears and leave them to poach in the red wine syrup for 45 minutes on a low heat. Set aside the syrup in the fridge.

To prepare the sweet pastry

Soften the butter and icing sugar in a bowl. Mix together the flour, ground almonds, salt and vanilla seeds. Stir the egg into the butter and icing sugar mixture, then add the flour mixture. Shape it into a ball and set aside in the fridge. When the pastry is cold, roll it out and use it to line a 20 cm tart tin. Set aside in the fridge.

To prepare the almond cream

Mix all of the ingredients in a bowl in the order given above. Then put the cream in a piping bag with a size 8 plain-tip nozzle.

Rezept für 4

Ingredients for the syrup

- 1 l red wine
- 300 g granulated sugar
- ½ orange
- 3 star anise
- 10 cloves
- 1 tsp black peppercorns
- 1 vanilla pod
- 1 cinnamon stick
- 3 pears

Ingredients for the sweet pastry

- 120 g butter
- 80 g icing sugar
- 25 g ground almonds
- 1 pinch of sel de Guérande or coarse sea salt
- 1 egg
- ½ vanilla pod, scraped
- 200 g flour

Ingredients for the almond cream

- 125 g softened butter
- 125 g sugar
- 2 eggs
- 125 g ground almonds
- 15 g rum
- 15 g flour

Ingredients for the garnish

- Icing sugar
- Ground cinnamon



Garnishes

Pipe the almond cream all over the bottom of the tart to a depth of around 1 cm. Cut the pears in half lengthways, then core them. Cut the pear halves into thin slices, then place them on the almond cream (6 pear halves for a tart – you may wish to keep the top of a pear for decoration). Cook in the oven on hot air setting at 180 °C for around 45 minutes. When you take it out of the oven, sprinkle the icing sugar and ground cinnamon over the outside of the tart.

Cooking level

45 minutes | hot air setting, 180 °C