

DIRECTIONS:

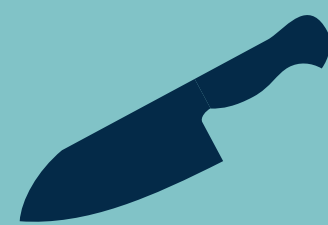
1. Preheat oven to 375°F. Prick bottom of chilled tart shell all over with a fork. Line bottom of the tart with a piece of parchment paper. Fill liner with pie weights and place shell on baking sheet. Bake for 15-20 minutes. Remove paper and return to oven for another 10 minutes.
2. Preheat oven to 400°F. Scatter chocolate evenly over bottom of the cooled tart shell. Core pears using a melon baller to scoop out seeded area. Place a pear on cutting board (cut side down). Cut thin horizontal slices. Fan slices towards the wide end of pear and transfer to tart shell (narrow end facing the centre). Repeat until shell is full.
3. Whisk together eggs, yolks, sugar and vanilla extract and cream in bowl. Pour custard over pears. Sprinkle surface of tart with remaining sugar and set shell on baking sheet to catch any drips. Put tart in oven and bake 10 mins. Reduce heat to 375°F and continue baking 40-50 minutes.
4. Let cool and serve.

INGREDIENTS:

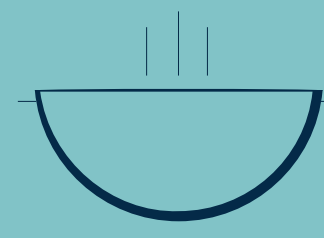
- 5/6 Dessert Pears (Anjou or Bartlett, peeled and halved)
- 3/4 cup granulated sugar, plus 2 tbsp for sprinkling
- 1 (10 1/2 or 11 inch) tart shell
- 4 oz bittersweet chocolate, (finely chopped)
- 2 large egg yolks
- 1 teaspoon pure vanilla extract
- 1 1/2 cups heavy cream (36%)

PEAR AND CHOCOLATE TART

Courtesy of The Messy Baker



PREPERATION
30 mins



COOKING
1 hour



SERVES
6 persons

