

Pear and Custard Tart



Serves 6 Prep 10 mins + chilling Cook 1h 30 mins Challenge

Ingredients

250g readymade short crust pastry
5 pears, peeled and cored
175g golden caster sugar
300ml white wine
1 vanilla pod, split in half
4 egg yolks
100ml milk
100ml double cream

1. Roll the pastry on a lightly floured surface to line a deep 23cm loose bottomed tin. Chill for 30 mins
2. Put the pears in a pan with 100g sugar, the wine and half the vanilla pod. Cover with water, bring to the boil, reduce the heat and simmer for 10-15 mins until the pears are soft. Turn off the heat and leave to cool.
3. Heat the oven to 200c/Fan 180C/Gas 6. Line the case with parchment paper and baking beans. Bake for 15 mins, remove beans, then bake for 10 mins more until crisp/ Whisk yolks, sugar and remaining vanilla pod seeds together, then whisk in milk and cream.
4. Reduce oven to 160C/Fan 140C/gas 3 for 1h. Remove the pears from the syrup, slice into quarters and arrange in the tart. Pour over custard mixture and bake for 1h until set. Cool completely before serving.

