

## Pear Puff Pastry Tart with Red Wine Glaze



**Serves 8    Prep 25 mins    Cooking 35-40 mins    Easy**

### **Ingredients**

1/2 x 75-cl bottle of red, not too tannic wine such as a Cabernet Sauvignon  
25g caster sugar, plus 2 tsp  
75g red currant jelly  
500g puff pastry  
a little butter for greasing  
4 firm pears, such as Williams  
crème fraîche, to serve

1. Put the red wine in a small pan with the 2 tsp of sugar and boil rapidly until it has reduced to 2 tablespoons. Add the redcurrant jelly and stir until it has melted. Set aside.
2. Roll out the pastry on a lightly floured surface into a rectangle of approximately 28 x 38 cm. Lift onto a lightly greased baking sheet and prick the pastry here and there with a fork, leaving a 2.5cm border clear around the edge. Chill for at least 20 minutes.
3. Preheat the oven to 200C/ Fan 180C/ Gas 6. Peel, core and thinly slice the pears and arrange them, slightly overlapping, over the pastry, still leaving the border clear around the edge.
4. Sprinkle with the remaining sugar and bake in the oven for 5-40 mins until the pastry is crisp and golden and the pears are slightly browned.
5. Remove the tart from the oven. Warm through the glaze and brush generously over the pears. Cut the tart into rectangles and serve warm with the crème fraîche