

Pear tart tatin



20 min. 193 kcal

SteviaSweet Granulated

Preparation

Allow the pastry to soften. Preheat the oven to 225 °C.

Peel the pears and cut into wedges. Melt butter in an oven-proof pan with a thick base (Ø 22 cm). Add ginger and cinnamon. Place the pear wedges in the pan in shape of a fan. Heat the pan and fry the pears for approx. 10 minutes until brown. Sprinkle [SteviaSweet Granulated](#) over the pears.

On a floured surface, roll the pastry to a circle which is large enough to cover the pears. Cover the pears with the pastry and press down lightly.

Bake on the middle shelf of the oven for about 30-40 minutes until the pastry is golden brown and has risen.

Remove the pan from the oven and let cool for several minutes.

Loosen the tart from the edge of the pan.

Place a large plate on the pan and turn out the tart with a swift hand movement onto the plate.

Ingredients for 6 servings

200 g	puff pastry
2	large pears
2 tbsp	butter
1/2 tsp	ground ginger
1 tsp	ground cinnamon
5 g	SteviaSweet Granulated

Nutritional information per portion

193	kcal
809	kJ
2	g Protein
18	g Carbohydrates
13	g Fat