

CHOCOLATE, PEAR AND GINGER

TART

Preparation time: 40 minutes
Chilling time: 30 minutes
Cooking time: 1 hour
Use: 28cm (11in) loose-based tart tin
Serves: 8

SHORTCRUST PASTRY

250g (9oz) plain flour
1 teaspoon salt
110g (4oz) unsalted butter
2 large egg yolks
4–5 tablespoons cold water

FILLING

125g (4½ oz) unsalted butter
125g (4½ oz) caster sugar
2 large eggs
100g (3½ oz) dark chocolate,
minimum 60% cocoa solids, broken into pieces
1 dessertspoon finely chopped preserved ginger
in syrup
25g (1oz) plain flour
125g (4½ oz) ground almonds
4 pears, just ripe, peeled
apricot jam for glaze

TO SERVE

Simple Chocolate Sauce, see page 61

Preheat the oven to 180°C/350°F/gas mark 4.

To make the pastry, sift the flour and salt into a large bowl. Cut the butter up into chunks and rub into the flour using your fingers until it resembles bread-crumbs. In a small bowl whisk together the egg yolks and the cold water briefly and then add to the mixture. Mix together until they come together as a ball. Wrap the dough in greaseproof paper and leave in the fridge to rest for about 30 minutes, before rolling out to line your tart tin. Bake the pastry blind by covering it with greaseproof paper and filling with baking beans for about 15–20 minutes or until lightly coloured.

Remove the pastry from the oven and lower the temperature to 160°C/325°F/gas mark 3.

To make the filling, cream the butter and sugar until light and fluffy. Beat the eggs, then add slowly and mix well. Melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. Allow to cool for a few minutes. Add the chocolate to the mixture along with the ginger. Mix in the flour and the almonds. Leave to cool before spreading over the pastry base.

Halve the pears, remove the cores and slice into wedges. Arrange in a fan shape on top of the chocolate mixture and press in slightly. Bake for about 30–40 minutes. Test that the filling is cooked by inserting a skewer into the centre which should come out clean.

Brush with apricot jam while still warm and serve warm or cold, with chocolate sauce or cream.



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