



TARTE TATIN AUX POIRES

Gerald Jay, author of THE HANGED MAN'S TALE, shares a treat from Inspector Paul Mazarelle's recipe book. Re-create the Parisian dessert (loosely inspired by the Patricia Wells recipe), Tarte Tatin Aux Poires, or Pear Tarte Tatin.

INGREDIENTS:

- 6 tablespoons butter
- 8-9 firm Bosc or Anjou Pears—peeled, quartered, cored
- ½ cup sugar
- 1 vanilla bean
- 1 sheet frozen puff pastry—thawed

METHOD:

1. Melt butter in large skillet, add sugar and seeds of the vanilla bean and vanilla bean pod. Sitr and combine and add pears. Cook pears over medium heat for 20 minutes, stirring often to prevent sticking/burning.
2. Increase heat to medium high and continue to cook pears until golden brown. Cook about 10 minutes more. Stir frequently. Watch carefully to prevent caramel and pears from burning. Remove from heat and discard vanilla bean pod.
3. Arrange cooked pears in a deep-dish glass pie dish. For best appearance, arrange pears rounded-side down, beginning with the outside edge and moving toward the center. Ladle on any carmel/liquid from skillet.
4. Preheat oven to 425 degrees.
5. Place the thawed puff pastry on pears, pushing any excess pastry toward the edge of the dish and down into the sides of the dish.
6. Bake in the center of the oven for about 30 minutes. Pastry should be puffed and golden brown.
7. Remove from oven and place a serving platter on the tart, top-side down. Being very careful of the hot caramel and juices, quickly invert the pan and release the tart onto the serving platter. Serve tart warm or room temperature.

