

SIEMENS

Pear Tarte Tatin



Eggless

Yield

**6–8
servings**

Type

Sweet

Function

4d Hot Air

Temperature

**200 degrees
Celsius**

Time

**30–35
min**

Tray Level

3

Ingredients

- Ripe Pears (peeled, halved, and cored) - 4–5 medium
- Granulated Sugar - 100 g
- Unsalted Butter - 50 g
- Lemon Juice - 1 tbsp
- Puff Pastry Sheet - 1 sheet (thawed if frozen)
- Ground Cinnamon (optional) - 1/2 tsp

Procedure

1. Preheat the oven to 200°C with 4d Hot Air function.
2. In an oven-safe skillet (preferably cast iron), melt the butter over medium heat and add the sugar.
3. Let the mixture cook without stirring until it turns into a golden caramel.
4. Stir in the lemon juice and, optionally, cinnamon.
5. Arrange the pear halves, cut side up, tightly in the caramel. Let them simmer for 5–7 minutes.
6. Remove from heat and let cool slightly.
7. Roll out the puff pastry slightly larger than the pan and place it over the pears, tucking the edges inside.

8. Bake in the oven on the mid rack for 30–35 minutes, or until the pastry is puffed and golden.
9. Allow to cool for 10 minutes, then carefully invert the tart onto a serving plate.
10. Serve warm, optionally with vanilla ice cream or whipped cream.