

French tart with Nectarine and Feast-de-Renaissance Pears in Red Wine, Raspberry and Cinnamon

Makes One Tart .

Ingredients

Puff pastry (Buy Today Puff pastry x 1)

3T Flour

3T Sugar

1 tsp Ground cinnamon

3 to 4 fresh ripe Nectarines. In season South Africa (Nov/Dec/Jan)

500ml jar Feast-de-Renaissance Pears in red wine, raspberry and cinnamon

5-7 Knobs Butter

Method

Roll out pastry and cut a round (large dinner plate size) or rectangle if preferred

Make up a mixture of 3 T flour

3 T sugar

1 tsp cinnamon

Spread mixture over pastry .Take care to leave a frame of 2cm free of the mixture around outside edge.

Remove pears from the bottle as you need them. Slice pears and nectarines (skin on) of equal thickness and arrange on top of the flour/sugar mixture, overlapping fruit slices alternately. Usually enough room for about two rows. Keep fruit slices from encroaching on the 2cm edge. The puff pastry needs to puff!

Dot about 5 to 7 knobs of butter on top of fruit slices and bake in a hot oven 200°C for 15 to 20 min. Check halfway through cooking time as some ovens tend to have hot spots. Turn the baking tray if necessary.

This tart is absolutely fabulous served warm with a dollop of good vanilla ice-cream....The Nice Company do a really good one or just cream or mascarpone and a couple strands of orange zest and a light sprinkle of cinnamon.

Refrigerate any leftover pears in the pear syrup, taking care to always use clean utensils when removing from the bottle to avoid contamination. The pears will last for approx 4 weeks after opening.