



PEAR TARTE TATIN

Pears remain in season through the early winter months and are therefore a great ingredient for a winter pudding. There are several varieties of pears growing in the garden—some are ornamental, and some are for cooking. We find that the conference, Concorde and Doyenné du Comice varieties are best for this tarte tatin.

Makes one 23-cm (9-inch) tart, serves 6 to 8

***165g (¾ cup plus 1 tablespoon)
caster sugar***

65g (4 tablespoons) unsalted butter

1 teaspoon minced fresh thyme leaves

6 pears, halved, peeled and cored

One 10-inch circle puff pastry

Place a 23-cm (9-inch) ovenproof skillet over low heat. Combine the sugar and 100ml (¼ cup plus 2 tablespoons) water in the skillet and stir until the sugar has dissolved. Turn the heat up and simmer until the syrup turns golden brown.

Stir in the butter and thyme and cook to make a caramel.

Arrange the pears cut sides up around the pan to cover the caramel completely.

Place the puff pastry on top of the pears. Tuck the edges in around the perimeter of the skillet to surround the pears. Cut a slit in the puff pastry with a sharp knife.

Bake until the pastry is golden brown, about 40 minutes.

Allow to settle for a few minutes, then overturn a serving platter on top of the skillet. Flip both skillet and platter and lift off the skillet. (If any pears stick to the skillet, simply remove them and place them back on top of the tart.) Serve warm.

LISMORE CASTLE

FOOD AND FLOWERS FROM A HISTORIC IRISH GARDEN

Laura Burlington

RIZZOLI
NEW YORK