

Pear, chocolate & hazelnut tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g hazelnut powder
- 50g egg (1 medium egg)
- 160g flour T55
- 30g cornstarch
- 30g cocoa powder
- 4 pears
- 750g of water
- 150g of sugar
- 1 pinch of cinnamon (optional)
- 100g egg
- 100g butter
- 100g hazelnut powder
- 85g powdered sugar
- 15g cocoa powder
- 50g chopped hazelnuts

Préparation

1. I recently made a classic bourdaloue tart (pear and almond tart), very good, but it made me want to make an even more gourmet version, with of course hazelnut instead of almond, but also chocolate.
2. So you get a sweet hazelnut and cocoa crust, a hazelnut and cocoa cream, and pears poached with cinnamon (you can of course not use cinnamon, or replace it with vanilla or whatever you want), with some hazelnut chopped on top.
3. If you want, you can also add chocolate chips in the hazelnut and cocoa cream for an even more melting version.
4. Mix the butter with powdered sugar and hazelnut powder.
5. Add the salt and then the egg.
6. Add finally the flour, cornstarch and cocoa.
7. As soon as the dough forms a ball, put it in a plastic wrap and place it in the refrigerator for at least 30 minutes.
8. Then spread it on 2mm thick and put them in your tart molds.
9. I used two different circles : Cercle oblong Cercle calisson Put the tart base in the refrigerator while you prepare the rest of the recipe.
10. If your pears are ripe you can skip this step and go straight to the next one.
11. Bring the water, sugar and cinnamon to the boil.
12. Dip the peeled pears into it and cook for about 30 minutes (at the end of the cooking time the pears should be tender).
13. Drain them and let them cool.
14. Mix the butter, powdered sugar, hazelnut powder and cocoa powder.
15. When the mixture is homogeneous, add the eggs and then the chopped hazelnuts.
16. Assembly and cooking : Powdered sugar Chopped hazelnuts Spread the hazelnut and cocoa cream on the tart base.

17. Cut the pears in half and remove the core.
18. Then cut the pear halves into thin slices and place them on top of the hazelnut cream, pressing them lightly.
19. Sprinkle the tart with a few chopped hazelnut, then bake in the preheated oven at 180°C for 40 minutes.
20. At the exit of the oven, remove the mold, let cool, sprinkle with a little powdered sugar and a few hazelnuts and enjoy !

Recette imprimée depuis www.iletaitungateau.com