

SATURDAY – DESSERT: Pear, Chocolate & Walnut Tart with Berry Coulis

Red Wine & Cinnamon Poached Pears VG/GF/LF

Serves: 16 Persons



Recipe Ingredients Chocolate & Pear Tart

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|----------|--|--|
| 1 | Standard cake mix | Not suitable for GF/LF/VG (see page 3) |
| 2 tbsp | Cocoa powder | |
| 1/2 tin | Pears (save rest in juice for next week) | |
| 1 packet | Ready-made pastry | Not suitable for GF (see page 3) |
| 50g | Walnuts | |
| 50g | Chocolate buttons | |
| | Strawberry Sorbet | |

Berry Coulis

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|-------|----------------|
| 0.5kg | Frozen Berries |
| 200ml | Water |



200g Caster Sugar

Morning Preparation

9.45am

89. Take pastry out of its roll and retaining the greaseproof paper it comes in, paper down, press the pastry into the flan tin and into the edges of the tin.
90. Prick the bottom and edges of the pastry with the fork to stop it from rising.
91. Remove cake from the oven
92. Pre-bake in oven at 165°C for 10-15 minutes until golden brown.
93. Make standard cake mix in a bowl and add cocoa powder and chocolate buttons. Mix thoroughly so there are no lumps.
94. Drain the pears and cut them into small chunks, add them into the mix. Leave about 1/3 of the chopped pears on the side for the topping.
95. Once the pastry is baked and cooled, pour the cake mix with chopped pears into it just below the rim of the pastry so that it doesn't overflow while baking.
96. Sprinkle with crushed walnuts, choc buttons and remaining chopped pears.

10:00am

97. Place in the middle shelf in the oven and bake at 165°C for 45-50 minutes until it is cooked through.
98. Place the berries, water and sugar in a pan, bring to the boil on a high heat and simmer till reduced by half. The liquid should thicken and berries still retain their shape. This should take about 20 minutes.
99. When ready, take away from the heat, leave to cool and cover with cling film.

10:55am (The tart should be baked).

100. When ready, take out of the oven and cover to cool ready for evening service.

The logo for CHARDONS features a stylized blue mountain peak or arch above the brand name. The name "CHARDONS" is written in a clean, black, sans-serif font, with each letter spaced out. The letters are positioned below a thin blue horizontal line that spans the width of the text.

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Evening Preparation

101. When the mains have been served, turn off the oven and put your tart uncovered back in the oven. The residual heat in the oven is going to warm it through while the guests are eating their mains.
102. When the mains are being cleared from the table, take the tart out of the oven, lift it out of its case and place on the work top. Cut it into quarters then each quarter into 4 equal pieces.

To Serve

103. Place a piece of a tart on a plate and pour your cold berry mixture just on the edge of the tart. Finish off with a scoop of strawberry sorbet and a sprig of mint.



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Vegan, Dairy Free and Gluten Free Option:

Red Wine & Cinnamon Poached Pears

Serves: 1 Person



Recipe Ingredients

3 pieces	Tinned pears
200ml	Red wine
50g	Brown sugar
1	Cinnamon stick

Evening Preparation

5.15pm

104. Place the sugar, cinnamon and wine in an omelette pan, then put on a medium heat for few minutes just to dissolve the sugar.



CHARDONS

105. Once sugar is dissolved, place the pears in the liquid and continue cooking for a further 4 minutes, just allowing the pears to soak up the flavour. Flip the pears over after 2 minutes.
106. After 4 minutes, remove the pears into a bowl and continue reducing the liquid by half until thick for approx. a further 5 minutes. Take care not to burn it.
107. Once reduced, take the liquid off the heat, put the pears back in and baste them with the syrup. This will allow them to turn into a dark red colour.

5.30pm

108. Leave on the side ready for service.

To Serve

109. Once the mains have been served, warm the pears through on a low heat.
110. Place the pears in a bowl with the syrup. Finish off with a scoop of strawberry sorbet and a sprig of mint.

CHEF'S TIPS

- ★ Make a batch of mixed berry coulis to last 2 weeks and keep it in a Tupperware in the fridge.
- ★ Make a double batch of the chocolate cake mix so that it can be used for afternoon tea the following day (Double Chocolate Cake).