

CHARDONS

DAY 1 – DESSERT:

Pear, Chocolate & Walnut Tart with Berry Coulis or Red Wine & Cinnamon

(S) (V)

Serves: 16 Persons



Recipe Ingredients Chocolate & Pear Tart

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

Berry Coulis

0.5kg	Frozen Berries
200ml	Water
200g	Caster Sugar



Morning Preparation

9.45am

1. 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.
2. Prick the bottom and edges of the pastry with the fork to stop it from rising.
3. Remove cake from the oven
4. Pre-bake in oven at 165°C for 10-15 minutes until golden brown.
5. Make standard cake mix in a bowl and add cocoa powder and chocolate buttons. Mix thoroughly so there are no lumps.
6. 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.
7. 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.
8. Sprinkle with crushed walnuts, choc buttons and remaining chopped pears.

10:00am

9. Place in the middle shelf in the oven and bake at 165°C for 45-50 minutes until it is cooked through.
10. 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.
11. When ready, take away from the heat, leave to cool and cover with cling film.

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

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

Evening Preparation

2. 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.



CHARDONS

3. 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

4. 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.

(VG) , **(LF)** , **(GF)** – [Please click this link to refer you to the recipe for our “Banana & Cinanom Sponge with Golden Syrup and Strawberry Sorbet ”](#)

(NF) If you have any guests with a nut allergy then please serve them the **(VG)** , **(LF)** , **(GF)** desert. Always ask the guest what nut they are allergic to as it may not be walnuts.