



MAKES: 1 to order (serves 2)

PREP: 1 hour, plus freezing

COOK: 30 minutes

maple pear tart tatin

with Vanilla Crème
Fraiche Sorbet

A special addition to dessert menus, this made to order tart tatin pairs crispy pastry with spiced caramelised pears and thyme, enhanced by the rich flavour of Queen maple.

Ingredients

Tart Tatin

150mL Queen Pro Pure Canadian Maple Syrup
1 cinnamon stick
2 star anise
2 cloves
2 sprigs thyme
3 strips orange peel
50g chopped cold unsalted butter
½ tsp sea salt
2-3 small beurre bosc pears, peeled, cored and quartered
180g sheet puff pastry

Crème Fraiche Sorbet

Makes: 1L /12 serves **Prep:** 45 min
500g crème fraiche
500g cold sugar syrup
2 tsp Queen Pro Organic Vanilla Bean Paste
60mL lemon juice

Method

RECIPE BY: Max Adey

STEP 1

For crème fraiche sorbet, combine crème fraiche, sugar syrup and vanilla in a blender and blend until smooth. Churn mixture in an ice cream machine, adding the lemon juice in the last 10 minutes. Transfer mixture to a container and freeze until ready to serve.

STEP 2

Cook maple syrup, spices, thyme and orange peel in a 15cm cast iron pan over high heat for 3-4 minutes until caramelised. Add butter and swirl to combine. Remove from the heat. Arrange pears over caramel to fit snugly and stand to cool.

STEP 3

Heat oven to 190°C fan-forced. Cut a 17cm round of pastry. Place over pears, tucking in edges. Slash the top of the pastry to allow the steam to escape, then bake for 25-30 minutes until pastry is golden. Stand for 5 minutes and then carefully invert onto a serving platter.

STEP 4

Stand for 5 minutes and then carefully invert onto a serving platter.

STEP 5

Discard spices, thyme and orange peel. Serve hot with a scoop of sorbet.