

## Pear and Rum Tartin

Here is a simple dessert inspired by the classic French Tarte Tartin with apples.

You need a pan that you can set in the oven.

Shopping list:

Pears  
Star anise  
Vanilla pod  
Sugar  
Butter  
Icing sugar  
Rum  
Puff Pastry – ready made  
Vanilla Ice cream

Here's how:

Peel the pears, remove the core and stem  
Push a star anise where pip sat  
A piece of vanilla pod, where the shaft sat  
Place pear halves cut side down and dress them with pastry, cut clean around the edges.

Now we make a caramel

In the pan pour the powdered sugar. Let it melt and turn brown, then the butter and then pour on a little plenty of rum. Let it burn, if it catches fire, a few seconds and blow out.

Now take the pear halves and place directly in the pan.  
Sprinkle the pear halves with icing sugar  
Place the pan in the oven as you sat on 180 degrees  
Test with a the stick after 8-10 minutes if the pear is soft.

Serve with vanilla icecream