

Tarte aux poires & chocolat

500 g frozen crumble mix
– pear & chocolate
1 pâte brisée
100 g cream
1 egg
100 g sugar
2 tbsp flour
20 g vanilla sugar

METHOD. Unroll the pâte brisée and place it in a pie mould. Poke holes in the base with a fork. Arrange the fruit on top. Mix the cream, egg, sugar, flour, and vanilla sugar until homogeneous. Pour the mixture over the fruit. Bake at 180°C in a preheated oven for 40 minutes.



Notes
