



PEAR TART WITH NUTELLA®

Tarts | Vegetarian | Lunch | Dinner | Autumn | Banqueting



Serves: approx. 10 portions

Portion: 1 piece

PASTRY

- 50 g butter
- 35 g weak flour
- 33.5 g semolina
- 1.5 g salt
- 1 egg

HAZELNUT GENOISE

- 34 g egg yolks
- 35.7 g whole eggs
- 6.8 g egg whites

- 40.5 g sugar
- 13.5 g starch
- 13.5 g weak flour
- 20.5 g hazelnut flour
- 13.5 g melted butter
- Chopped hazelnuts to taste
- Vanilla to taste
- Salt to taste
- 150 g Nutella®

PASTRY

In a food mixer, mix the room temperature diced butter together with the flours and the salt, then finally add the eggs and complete the mixture.

Once this is done, cover it with cling film and leave it to rest in the fridge for approx. 2 hours.

Roll out the dough to a thickness of approx. 2 mm and cut out rectangles of approx. 8 cm in length and 5 cm in width, then cook at a temperature of 190°C for 12\15 mins.

HAZELNUT GENOISE

In a food mixer, beat the eggs together with the sugar, sieve the flours, combine them with the beaten mixture using a spatula, taking care to not excessively beat the air out. Finally mix in the melted butter.

Spread it out on a baking tray and cook at a temperature of 175°C for approx. 35

minutes.

Once it is cooked and cooled down, cut out rectangles measuring approx. 6.5 cm in length, 3.5 cm in width and 2.5 cm in depth.

Using a small knife, make a hollowing big enough to insert the Nutella®.

Finish by filling with 15 g of Nutella® per portion and decorating with slices of pear and chopped hazelnuts as shown in the picture.
