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PEAR MINI CAKE WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Lunch | Dinner | All year round



Serves 10

- 1 egg
- 1 egg yolk
- 27g butter
- 80g caster sugar
- 60g plain soft wheat flour
- 20g almond flour
- 185g fresh pears + 50g fresh apples
- 8g acacia honey
- 35g single cream
- 1/2 tsp baking powder
- 1g salt
- 1/2 vanilla pod
- pinch of cinnamon
- 1 lemon

- 150g Nutella®

Peel the fruit and chop it into 1.5cm cubes. Sprinkle with the lemon juice to stop it going brown. Cover with cling film and place in the fridge.

Beat the yolk and the whole egg together, then add the sugar and honey. Add the spices and salt. Beat well until the mixture is soft but firm.

Sieve the flours with the baking powder and gradually incorporate them into the egg mixture, working carefully from the bottom upwards.

Melt the butter in a bain-marie. Add the cream and mix well. Combine with the main mixture.

Take the fruit cubes out of the fridge and drain them well. Add them to the mixture.

Take some silicone moulds (6cm diameter, 2cm high) and place 45g of the mixture in each one.

Bake in a static oven at 170°C for about 18 minutes.

Leave the tartlets to cool, then cut them in half and spread with 15g of Nutella®.
