



## PEAR MINI CAKE WITH NUTELLA®

Dessert | Vegetarian | Snacking | All year round

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Serves 10

### Ingredients

- 1 egg
- 1 egg yolk
- 1 oz. butter
- 1/3 cup caster sugar
- ½ cup plain soft wheat flour
- 2 ½ Tbs almond flour
- 6 ½ oz. fresh pears
- 1 ¾ oz. fresh apples
- 1 tsp acacia honey

- 1 ¼ oz. single cream
- 1/2 tsp baking powder
- 1/6 tsp salt
- 1/2 vanilla pod
- pinch of cinnamon
- 1 lemon
- 5 ¼ oz. Nutella®

### Procedure:

Peel the fruit and chop it into 5/8 inch 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 (2 1/3-inch diameter, ¾ inch high) and place 1 ½ oz. of the mixture in each one.

Bake in a static oven at 340°F for about 18 minutes.

Leave the tartlets to cool, then cut them in half and spread with ½ oz. of



PASSIONATE BRANDS, PARTNERED WINS

Nutella®.

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