

Pear and Red Wine Tart

Recipe by Mark Olive



Ingredients

Makes 2 tarts

- 4 fresh pears, peeled and cored
- 1 bottle Malbec
- 500ml lemon myrtle syrup
- 2 cinnamon quills
- 4 cloves
- 4 fresh lemon myrtle leaves
- Pack of all butter puff pastry

Method

All butter puff pastry

- Preheat fan-forced oven to 200 degrees and line tray with baking paper

Filling

- Place wine, lemon myrtle syrup and spices in saucepan
- Bring to the boil
- Add pears and poach until tender, but still firm, remove and set aside
- Reduce liquid until syrupy
- Cut puff pastry into long rectangle and place on tray
- Cut pears in half
- Fan out pear halves and place on pastry
- Brush pears with syrup
- Bake for 15 minutes until risen
- Reduce heat to 180 degrees and bake until golden, brushing pears with syrup as you go
- TIP: Remove tray from oven and whilst still hot, spoon syrup over pears