



Mulled Wine Pear Tart

If you don't want to make the mulled wine from scratch there are plenty of pre-made versions around in winter.



Easy



30 minutes prep time



6 servings



40 minutes bake time



Ingredients

- 1 x Jus-Rol™ Shortcrust Pastry Block
- 500ml red wine
- 142ml double cream
- 100g sugar
- 1 orange juiced & rind
- 500ml red wine
- 1 cinnamon stick
- Cloves
- 3 pears, peeled
- 142ml double cream
- 250g custard, chilled
- 2 tbsp redcurrant jelly

Equipment required

20 cm/8" Round flan tin
Baking paper
Baking Beans
Large pan
Mixing bowl
Whisk
Palette Knife

Method

Pre-Heat oven to 200°C (180°C fan assisted), Gas Mark 6.

- 1 Roll out pastry to line flan and line with baking paper so that it overhangs. Fill with baking beans and bake blind for 15 minutes, then remove paper and beans and cook for a further 5 minutes or until pastry is golden brown. Allow to cool.
- 2 Meanwhile combine wine, sugar, orange juice and rind and spices in large pan and heat to dissolve sugar, and then bring to the boil. Place pears in wine mixture and simmer until tender, turning occasionally to ensure they are coated with wine. Remove from pan and allow to cool, keep mulled wine to one side.
- 3 Whip double cream until thick, stir in custard and then spread over the pastry.
- 4 Cut pears in half and remove cores. Make five to six slices in each pear keeping point intact. Arrange on top of tart.
- 5 Heat together the retained wine and redcurrant jelly and spoon over pears to glaze just before serving.