

Spiced Pear Tarte Tatin

Ingredients

For the caramelized pears:

- 4–5 firm ripe pears (Bosc or Anjou), peeled, halved, and cored
- $\frac{3}{4}$ cup (150 g) granulated sugar
- 3 tbsp unsalted butter
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground cardamom (optional but lovely)
- Pinch of salt

For the pastry:

- 1 sheet puff pastry (about 10 x 10 inches), thawed if frozen
- Flour (for rolling, if needed)

Optional for serving:

- Crème fraîche, vanilla ice cream, or spiced whipped cream

Instructions

- 1. Prepare the pears:**
Peel, halve, and core the pears. Trim the rounded sides slightly so they sit flat.
- 2. Make the spiced caramel:**
 - In a 9- or 10-inch ovenproof skillet (cast iron works best), sprinkle the sugar evenly and melt over medium heat.
 - When it begins to turn golden, gently swirl (don't stir) until amber-colored.
 - Lower the heat and whisk in the butter, lemon juice, vanilla, cinnamon, cardamom, and a pinch of salt until smooth.
- 3. Cook the pears:**
 - Arrange the pears cut side up in the caramel.
 - Simmer gently over medium-low heat for 15–20 minutes, basting with caramel, until pears are tender and slightly golden.
- 4. Prepare the puff pastry:**
 - Roll the pastry lightly to fit your skillet.
 - Prick with a fork to prevent bubbling.
- 5. Assemble:**
 - Remove skillet from heat.
 - Lay the pastry over the pears and tuck the edges down around them.

6. **Bake:**

- Bake in a **400°F (200°C)** oven for **25–30 minutes**, until the pastry is puffed and golden brown.

7. **Invert and serve:**

- Let cool for 5 minutes, then carefully invert onto a plate (watch for hot caramel).
- Serve warm with **vanilla ice cream** or **lightly whipped cream** dusted with a hint of cinnamon.