

Pear and caramel Tarte Tatin

Ingredients	Equipment
<ul style="list-style-type: none">• 4 small Beurré Bosc pears, peeled, halved, cored• 1 tbsp lemon juice• 1/2 cup (110g) caster sugar• 40 g butter• 1 star anise• 1 cinnamon stick or quill• 2 sheets (25cm) ready-rolled frozen puff pastry, just thawed• Crème fraîche, to serve• Ground cinnamon, to serve	<ul style="list-style-type: none">• Chopping board• Large knife• Wooden spoon• Peeler• Mixing bowls• Measuring spoons• Measuring spoons• Oven-proof frying pan
<ol style="list-style-type: none">1. Preheat oven to 200°C. Place the pear in a bowl and drizzle with lemon juice. Add 2 tablespoon of the sugar. Toss to combine.2. Place the remaining sugar in a 20cm (base measurement) ovenproof frying pan over low heat. Cook, stirring, for 5 minutes or until the sugar dissolves and begins to caramelize. Arrange the pear, cut-side up, around the frying pan. Add the butter, star anise and cinnamon stick. Cook, loosely covered, for 10 minutes or until pear is just tender.3. Place 1 puff pastry sheet on a clean work surface. Top with the remaining pastry sheet. Use a small sharp knife to trim pastry to a 25cm round disc. Place the pastry over the pear in the pan, tucking in any excess pastry. Bake for 30 minutes or until the pastry is golden brown. <p>PTO</p>	

4. Set aside for 10 minutes to cool slightly. Turn onto a serving platter. Cut into wedges. Serve with crème fraîche sprinkled with ground cinnamon.

