

Pear crumble pie

Ingredients:

- 10 frozen Pear halves Crop's
- 1 puff paste
- lemon juice

Filling

- 100 g ricotta cheese
- 1 egg yolk
- 20 g sugar

Crumble

- 50 g butter
- 50 g cane sugar
- 70 g flour
- crushed almonds



Preparation:

- Roll out the puff paste in a baking tin and bake in a preheated oven for 20 minutes, 200°C.
- Make the crumble by mixing all the ingredients till a smooth paste. Put in the refrigerator for 15 minutes.
- Make small slices of the pear halves and sprinkle with lemon juice.
- Make the filling: mix egg yolk, sugar and ricotta cheese, sprinkle with lemon juice. Put the ricotta mix on the puff paste and top with the pear slices. Bake the pear pie for 30 minutes in the oven, 180°C.
- Put the crumble on top of the pear pie and serve.