

Pear Pie

Ingredients:

- Pear halves Williams Cal. 18/20
- 1 puff paste
- 125 g butter
- 125 g sugar
- 2 eggs
- 125 g almond powder
- 35 g flour
- jelly



Preparation:

- Roll out the puff paste in the baking tin.
- Fill 3/4th of the puff paste with almond cream (temperate 125g of sugar, add 2 eggs, 125 g of almond powder and mix with 35g of flour).
- Decorate the pear halves on the almond cream.
- Put in the oven (190°C preheated).
- Finish with a light jelly topping.