

Pear tatin with Gallo D.O. Madeira Wine Vinegar

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Doces e Sobremesas	Médio	Fácil	Select	Select	4 pessoas

Ingredientes

- 100ml Gallo Extra Virgin Olive Oil Mild
- 100ml Gallo D.O. Madeira Wine Vinegar
- 4 Rocha pear
- 150g Sugar
- 160g Puff pastry
- Ground cinnamon to taste

Modo de preparação

1. Peel the pears and cut into slices.
2. Coat individual pie baking tins with Gallo Extra Virgin Olive Oil Mild and place the sugar, Gallo D.O. Madeira Wine Vinegar, pear and a pinch of cinnamon at the bottom.
3. Stretch out the puff pastry and cut into round shapes, the size of the baking tins. Stab with a fork and place over the pear.
4. Bake in the oven at 180ºC for 25 minutes.
5. Remove from the trays while still hot and serve sprinkled with cinnamon.

Produtos utilizados



Mild

Extra Virgin Olive Oil



Gallo D.O. Madeira Wine Vinegar

Selected Origin Vinegar

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