
Nadia Lim's

Maple and Cinnamon Pear Tarts



Serves 4-6

Prep: 5 minutes

Cooks in: 15 minutes



INGREDIENTS

Tarts

Puff pastry 1 sheet

Pears 4 small ripe, thinly sliced

Maple syrup ¼ cup

Good pinch of **ground cinnamon**

Icing sugar to dust (optional)

To serve

Yoghurt, cream or ice cream

METHOD

Preheat oven to 200°C/390 Fahrenheit.

1. Cut pastry sheet in half so you have two large rectangles and place on a baking tray.
2. Lay slices of pear along the centre of both pieces of pastry, overlapping slightly. Brush pears with half of the maple syrup using a pastry brush and sprinkle over cinnamon.
3. Bake for about 15 minutes or until the pastry is puffed and golden.
4. Brush with the remaining maple syrup and dust with icing sugar if you like. Serve with yoghurt, cream or ice cream.