

PEAR TARTE WITH CHOCOLATE WALNUTS



FOR THE PASTRY DOUGH

- makes 6 small or 1 big tarte -

- 40g rice flour
- 40g millet flour
- 100g cornstarch
- 60g potatostarch
- 60g powdered sugar
- 1/4 teaspoon Xanthan (optional)
- 1/8 teaspoon vanilla
- 1/4 teaspoon salt
- 180g margarine
- 20g rice sirup
- some lemon zest
- 2 tablespoons of ice cold water

FOR THE FILLING

- 6 tablespoons apricot jam
- 2 small or medium pears
- a splash of vanilla
- some salt
- 4 tablespoons vegetable oil
- 40g walnuts
- 20g agave sirup
- 15g cocoa powder

1 Mix all dry ingredients of the pastry dough to make a flour mixture. Then add the margarine, rice sirup, lemon zest and cold water and form a dough.

2 Put your dough into a bowl and place it in your fridge for about one hour. After that time take your dough out and knead it shortly.

3 Place 80g of dough into each tartelette or the whole dough into your big form and distribute it evenly. Take a fork and make tiny holes into the dough on the bottom of your tarteforms. Cover each tarte with 1 tablespoon of apricot jam.

4 Cut the pears into thin slices and mix them with 2 tablespoons of oil, the vanilla and some salt. Distribute the slices evenly between all your tartelettes.

5 Mix the walnuts with the cocoa, agave sirup and 2 tablespoons of oil and scatter some of the mixture over the pears in every tartelette.

6 Bake your tartelettes at 180 degrees for about 18-20 minutes.

VEGANGLUTENFREE***LAKTOSEFREE***



PREPARATION: 30min
CHILLING: 1 hour
BAKING: 18-20min
HEAT: 180 degrees

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