



Pear tatin with Gallo D.O. Madeira Wine Vinegar



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

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 180°C 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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