

CHOCOLATE PEAR TART



One of the most unusual tarts Helen Fletcher made, this is a testament to almost anything is

better with chocolate. Pears and chocolate are not a combination seen a lot but after making this tart, it will be a favorite. Any type of pear with a smooth, unblemished skin that is not too large will work here. They should be very ripe, but not mushy.

Ingredients

1 3/4 cup [coconut macaroon cookie crumbs](#) (about 225 grams or 8 ounces)
2 tablespoons powdered sugar
6 tablespoons butter, melted (85 grams or 3 ounces)
8 ounces semisweet chocolate (225 grams or 8 ounces)
10 tablespoons butter (150 grams or 5 1/3 ounces)
1 tablespoon light corn syrup
1/2 teaspoon almond extract
4 small ripe pears (do not peel the pears as the glaze follows the line of the pears and if the pears are peeled they are not round and smooth which is why the pears must be very ripe. Either way is fine.)

Directions

Spray a 9 x 3/4 inch tart pan with a removable rim with cooking spray. Set aside.

Preheat the oven to 350 degrees.

Crush the cookies between your hands and place them in the food processor bowl fitted with a steel blade. Add the sugar and process until finely crumbed. Add the butter and pulse to moisten the crumbs. Firmly press the crumbs evenly around the sides and on the bottom of the pan. Bake for 5 to 7 minutes until lightly colored. Cool completely.

Place the chocolate, butter and corn syrup in the top of a double boiler over simmering water. Stir until melted. Add the almond extract. Spread 1/4 cup over the bottom of the crust. Cut the pears in half and using a [melon baller](#), scoop out the core and surrounding hard area. Place the pears, cut side down, pointed end toward the center of the tart shell. Carefully spoon the remaining glaze over the pears, covering them completely. To smooth the glaze, pick the pan up and tap it on the counter several times, shaking from side to side if necessary. Set aside for about 1 hour for glaze to set.

Release and cut into 8 servings.

Notes:

This can be made the morning before serving and left at room temperature. It can also be made and refrigerated the day ahead and returned to room temperature for serving. However, the glaze will not be as shiny.

Tkx to Helen Fletcher

This recipe is from the most recent book of Helen Fletcher, ["European Tarts: Divinely Doable Desserts with Little or No Baking"](#) , if you want to know more about Helen Fletcher and her new book, please visit [her website](#) .