

Jacque's Pear/Apple Tart

Servings: 4

Calories: ~120/serving

Time: 20m

Ingredients

- 12in tortilla
 - 1 pear (or apple/other fruit)
 - 1 tbsp butter
 - 1 tbsp sugar (cane, pref)
 - apricot preserves
-

Instructions:

- Line pan with foil/silicon sheet
- Preheat oven to 400 F and put pan in oven with butter to melt (~1 minute)
- Take pan out, rub both sides of tortilla into the butter, put sugar on one side and flip it over (sugar side down).
- Put sliced pear/apple/fruit on tortilla and add little dots of butter around the fruit
- Sprinkle with sugar
- Bake 10 minutes
- Heat up apricot preserves for 30 seconds in microwave
- Take tortilla out of oven, cut into 4 pieces and brush with a small amount of preserves

Source: Jacques Pepin / Youtube

Made on: 2018/07/10