

Chocolate Pear Tarte



Easy

Serves 8

Ingredients

1 x Dr. Oetker Tarte au Chocolate
125g (4 1/2oz) butter, melted
3 eggs, beaten
2 x 410g cans pear halves in natural juice, drained
15g (1/2oz) Dr. Oetker Fine Cooks' Dark Chocolate, grated

Method

1. Preheat the oven to Gas Mark 4/180°C/350°F or 160°C for a fan assisted oven.
2. Grease and line a 23cm (9inch) prepared round cake tin, arrange all but 3 the pear halves around the bottom of the tin. Cut the reserved pears in half and fan out in the middle.
3. Make up the cake mix as directed on the box and spoon over the pears in the tin. Cook for about 45 mins until firm to the touch.
4. Remove from the oven, cool on a wire rack for 10 mins, then turn on to a warmed serving plate, sprinkle with grated chocolate and serve hot or cold with pouring cream.



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