

## CARAMELIZED PINEAPPLE & PASSION FRUIT TART

For 4 persons

Preparation time: 20 minutes -

Cooking time: 30 minutes



### Ingredients

- 1 pineapple
- 2 large passion fruit
- 1 soup spoon of raw pistachios
- 4 soup spoons of cane sugar
- 4 knobs of butter
- 1 block of shortcrust pastry

Cut the passion fruit in half, scoop out the juice and seeds.

Peel the pineapple and cut it into pieces.

Roll out the pastry and cut out 4 circles the size of French egg dishes (the flame-proof kind with handles on the side, or use mini frying pans).

Place a knob of butter in each of the 4 pans.

Gently heat each pan, add one soup spoon of sugar, increase the heat, add 1/4 of the passion fruit juice and seeds as soon as the sugar caramelizes, then 1/4 pineapple chunks, they should be tightly packed in an uneven layer.

Caramelize over high heat for five minutes.

Cover with a pastry disc and push the edges under the fruit using a wooden spatula.

Bake in preheated oven at 180°C (gas mark 6), cook for 15 to 20 minutes.

Turn upside down to remove from pan and sprinkle with crushed pistachios.