

# vanilla mascarpone & caramelised pear tartlets

**Pampas**

## Ingredients (Serves 4)

4 Pampas Tartlet Shells  
Lime Sorbet  
80g mascarpone cheese  
45g icing sugar, sifted  
1 vanilla pod, split and scraped  
200ml cream  
2 large or 4 small fresh green pears,  
peeled, cut into halves and cored  
450g sugar  
350g water  
1/2 cinnamon stick  
1 clove  
100g butter

## Method

Bake the Pampas Tartlet Shells at 180°C for 15 minutes and leave to cool.

## Filling

Whisk mascarpone cheese, icing sugar, vanilla, and cream together until light peaks are formed. Set aside.

## Pears

Caramelize 250g of the sugar until golden brown. Add the water, cinnamon and clove and simmer until the sugar is dissolved. Poach the pears until tender.

## Sauce

Caramelize the remaining sugar until golden brown. Remove from heat and allow to cool for approximately three minutes. Add the butter whilst stirring to form the sauce.

## To assemble

Add the filling to the Pampas Tartlet Shells, top with the poached pears and lime sorbet. Drizzle with sauce.

Cost per serve: \$2.78

**Another quality product from Goodman Fielder.**

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