

Dessert

Chocolate, Ginger-Cream and Pear Tart

Maria Scotto di Santolo - Berlin, NJ

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 12

Preparation Time: 35 minutes

Start to Finish Time: 3 hours 35 minutes

TART

1 Pillsbury refrigerated pie crust, softened as directed on the box

2 cans (15 oz each) pear halves in juice, drained

1 tablespoon turnbinado sugar (raw sugar)

2 1/2 teaspoons McCormick ground ginger

2 tablespoons Progresso bread crumbs

4 ounces cream cheese, softened

1/2 cup mascarpone cheese, softened

3/4 cup Eagle Brand sweetened condensed milk

1/4 cup unsalted or salted butter, softened

1 egg

1 egg yolk

1/3 cup heavy whipping cream

1/3 cup Hershey's Special Dark chocolate baking chips

1 teaspoon corn syrup

GARNISH

3/4 cup heavy whipping cream, whipped

1/4 cup Fisher Chef's Naturals chopped walnuts

Preheat the oven to 450 degrees.

In an ungreased 10- or 9-inch tart pan with a removable bottom, press the pie crust evenly in the bottom and up the side of the pan. Generously prick the crust with a fork.

Bake 6 to 9 minutes or until golden brown. Reduce the oven temperature to 325 degrees. Cool the crust for 15 minutes.

Meanwhile, reserve two pear halves for garnish. Refrigerate.

Slice the remaining pear halves and place in a small bowl. Add the raw sugar, 1/2 teaspoon of the ginger and the bread crumbs. Toss gently to coat.

In a medium bowl, beat the cream cheese and mascarpone with an electric mixer on high speed until smooth. Add the condensed milk, butter, remaining two teaspoons of ginger, one whole egg and one egg yolk. Beat on medium speed until well blended. Spread one cup of filling over the cooled crust. Arrange the pear slices on top. Spread the remaining filling over the pears.

Bake for 40 to 50 minutes or until set and golden brown around the edge. Cool for 30 minutes.

In a small microwaveable bowl, microwave 1/3 cup of the whipping cream and the chocolate chips on high for 1 to 2 minutes, stirring every 30 seconds, or until smooth. Stir in the corn syrup until well blended. Spread over the cooled tart.

Refrigerate for one hour 30 minutes or until set.

Cut the reserved pear halves into twelve slices. Remove the side of the pan.

To serve, cut into twelve wedges. Top each wedge with two tablespoons of whipped cream, one pear and one teaspoon of walnuts.

Store covered in the refrigerator.

Per Serving (excluding unknown items): 147 Calories; 14g Fat (85.6% calories from fat); 2g Protein; 3g Carbohydrate; trace Dietary Fiber; 82mg Cholesterol; 46mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.