

## **Tarte aux Poire aux Quatre-Quarts**

(4 fourths aka Pound Cake)

**Chef William Merelle**

Serves 4

Preparation time: 15 minutes

Cooking time: 40 minutes

½ lb butter, softened at room temp + 1 tablespoon for the mold

2 cups of sugar

4 eggs

4 cups of sifted flour + 1 tablespoon for the mold

1 teaspoon of cream of tarter, or baking soda

1 lemon for zest and juice

5 yellow pears, washed

1 orange

1 oz confectioners sugar

Preheat oven to 360°.

Wash and zest both the lemon and the orange.

Whisk eggs. Add the butter. While whisking, add sugar, sifted flour, and zest.

Butter and flour a pie (tart) pan and add the batter.

Peel and slice pears into wedges and add lemon juice. Arrange pears 1/2 inch apart and place on top of the batter.

Bake in oven for 35-40 minutes.

Sprinkle confectioners sugar for decoration.

Bon Appetit