

DELIGHT OF PEARS AND CHOCOLATE

Ingredients for 6 people

<i>200 grams of butter</i>	<i>1500</i>
<i>200 grams of sugar</i>	<i>800</i>
<i>400 grams of flour</i>	<i>1200</i>
<i>4 eggs (2 yolks and 3 whole eggs)</i>	<i>320</i>
<i>2 sachets of powder</i>	<i>60</i>
<i>1 glass of milk</i>	
<i>pears and dark chocolate as you prefer</i>	
<i>total calories (about)</i>	<i>3880</i>

Preparation

Take the butter and break it in pieces in a bowl, add the sugar and amalgamate the mixture. Add the eggs and keep on stirring, adding very slowly the flour and the yeast. Then add the milk; pay attention that, even if the mixture has to be dense, you do not want lumps.

Put the mixture in a baking-tin. Cut the pears in small pieces, and do the same with the chocolate. Then, add the pears on the top of the mixture and in the end the chocolate.

Make it bake for 45 minutes at 200°C.



This recipe was made by the head cook of the restaurant:

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