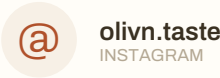


DESSERT · TART · PEAR · ALMOND · BAKING

Pear & Almond Frangipane Tart



olivn.taste
INSTAGRAM

Buttery tart with almond frangipane, sliced pears and a glossy apricot finish.

PREP 35 min	COOK 55 min	SERVES 8	LEVEL Medium
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Ingredients 18 ITEMS

FOR THE PASTRY

Plain flour	220 g	Icing sugar	40 g
Fine sea salt	0.25 teaspoon	Cold unsalted butter	120 g
Large egg yolk	1	Ice-cold water	2 tablespoons

FOR THE FRANGIPANE

Unsalted butter, softened	100 g	Caster sugar	100 g
Ground almonds	100 g	Large eggs	2
Plain flour	15 g	Vanilla Extract	1 teaspoon
Amaretto	1 tablespoon		

TO FINISH

Ripe but firm Conference pears	3	Lemon	0.5
Flaked almonds	2 tablespoons	Apricot jam	1 tablespoon
Icing sugar	-		

Method 7 STEPS

- 1 Pulse the flour, icing sugar, salt and cold butter until the mixture resembles coarse crumbs. Add the egg yolk and enough ice-cold water for the dough to just come together. Flatten into a disc, wrap and chill for 30 minutes.

- 2 Roll out the dough to 3 mm thick and line a 23 cm fluted tart tin. Prick the base, then chill for 15 minutes while you heat the oven to 190°C conventional / 170°C fan.
- 3 Line the pastry with baking paper and beans. Bake for 15 minutes, remove the paper and beans, then bake for 7 minutes more. Cool slightly and reduce the oven to 180°C conventional / 160°C fan.
- 4 Beat the softened butter and caster sugar until light and fluffy. Beat in the ground almonds, eggs, plain flour, vanilla extract and amaretto until smooth, then spread the frangipane into the pastry case.
- 5 Peel, halve and core the pears. Rub them with lemon, slice each half thinly and fan the slices over the frangipane. Scatter with the flaked almonds.
- 6 Bake for 35 to 40 minutes until puffed and deep golden. Warm the apricot jam with 1 teaspoon water and brush it over the hot tart.
- 7 Cool for at least 30 minutes before removing from the tin, then dust the edge lightly with icing sugar.