

Pear Almond Tart

Grease a 9-or 10-inch tart shell with a removable bottom. I used blanched and peeled almonds and ground them in my food processor to a coarse meal. I had some leftover dough and made a cute little mini tart. I sprinkled the tart with some almonds.

This tart makes 6-8 servings.

Ingredients

Pastry

10 TBS (140 g) softened butter
a pinch of salt
½ cup (55 g) powdered sugar
1 large egg at room temperature
1 vanilla bean or ½ tsp vanilla extract
1 ½ cup (220g) all-purpose flour

The Filling

4-5 pears depending on size. (Bartlett's are a good choice.)
½ (92g) cup sugar
6 TBS (90g) soft butter
1 cup (110g) ground almonds
1 vanilla bean or ½ tsp vanilla extract
¾ tsp almond extract

Directions

Slice the vanilla bean in half lengthwise and scrape out the seeds with a small spoon. I have a seated grapefruit spoon that works real well.

The Pastry

In a stand-up mixer (fitted with a paddle attachment), blend the softened butter and salt. Add sugar and beat until light and fluffy. Add the egg and vanilla seeds and beat until combined. Mix in half the flour until just absorbed and add the remaining flour and mix until a ball forms. Flatten the dough into an 8-inch circle, wrap it in plastic wrap and refrigerate for about an hour. The dough has to be well-chilled before being used. The dough can be refrigerated for up to five days and frozen for months.

Almond Cream

Cream the butter and sugar in a stand-up mixer fitted with a whisk attachment until fluffy. Add the scooped-out vanilla bean seeds, almond extract and egg and beat until combined. Gently, on a low speed, mix in the ground almonds.

Assembling the Tart

Grease a 8-9 inch (20-23 cm) tart pan with a removable bottom. Roll out the dough between two pieces of plastic wrap or parchment paper. Pull off one piece of wrap and invert it onto the greased tart pan. Evenly pat the dough onto the bottom and up the sides of the pan. You will have some leftover dough. Put the tart pan in the freezer for about 10 minutes.. Then spread the almond cream evenly in the pastry shell and return it to the freezer for another 5-10 minutes.

Peel the pears, cut into halves and remove the cores. Cut each half lengthwise into ¼-inch slices, being careful not to cut through the stem end. Arrange 6 halves spoke fashion on top of the almond filling, placing one half of the pear in the center. Bake in a preheated oven at 350 degrees for 25-30 minutes. I baked mine on my oven's convection-bake setting. My mini tart baked in about 10 minutes.

The tart should have a golden brown color when it's done. If you like, heat up some apricot jam and brush it over the warm tart. I chopped my apricot jam in a food processor to make it smooth. Adding the jam is optional, it will make the tart sweeter. I sprinkled my mini tart with toasted, chopped almonds.

Guten Appetit
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