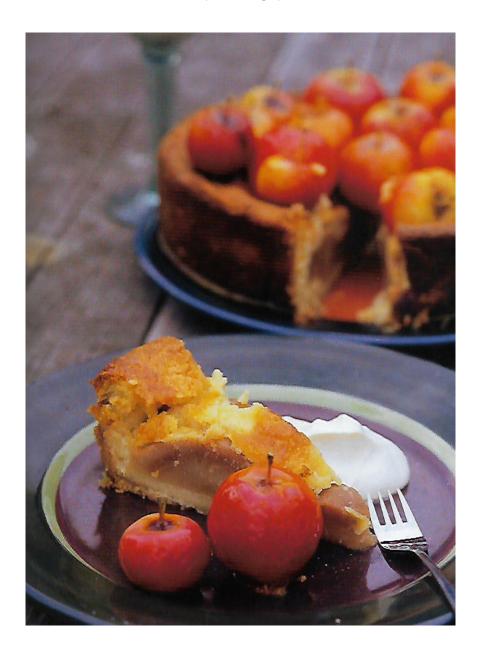
## PEAR AND ALMOND TART



# Ingredients (serves 4-6 people):

# **Pastry**

300 g plain wheat flour Pinch of salt 50 g ground almonds 175 g chilled butter, diced 100 g icing sugar

3 egg yolks

### **Filling**

350 g softened butter

350 g brown sugar

350 g ground almonds

3 eggs

3 tbsp Calvados or Frangelico liqueur

6 ripe pears, peeled, cored and halved

### Frangelico Cream

250 ml cream

250 ml sour cream

2 tbsp brown sugar

2 tbsp Frangelico liqueur

#### **Toffee Crab Apples (optional)**

2/3 cup sugar

1/2 cup water

Crab apples

#### **Preparation:**

- 1. First, make the pastry and it start to pulse the wheat flour, salt, almonds and butter in a food processor until it reaches the texture of coarse breadcrumbs.
- 2. Add the sugar and egg yolks and continue to pulse until the mixture clumps together.
- 3. Remove and press into a ball, wrap in plastic food wrap and chill for 30 minutes.
- 4. To make the filling, cream the butter and sugar until the mixture is pale and fluffy.
- 5. Add the almonds, then beat in the eggs one at a time.
- 6. Stir in the liqueur.

- 7. To assemble, press the chilled pastry into a springform tin and bake blind at 180° C for 20 minutes, or until golden.
- 8. Allow to cool slightly.
- 9. Cover the base with the pears, cut side down, then pour the filling over the top.
- 10. Reduce the oven temperature to  $150^{\circ}$  C and bake for 1 hour.
- 11. Cool and serve with Frangelico cream.
- 12. For Frangelico cream whip all ingredients together until mixture reaches soft peak stage.
- 13. For toffee crab apples dissolve the sugar in the water and boil, without stirring, until the mixture is golden.
- 14. Remove from the heat, and dip the cleaned and dry crab apples into it.
- 15. Arrange on top of the tart.