

## 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° 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.