

Pear Frangipane Tart

<http://userealbutter.com/2013/03/03/pear-frangipane-tart-recipe/>
from [Harrison House Suites](#)

pâte sucrée

1 1/4 cup all-purpose flour
2/3 cup confectioner's sugar
1/4 tsp sea salt
8 tbsps unsalted butter
1 egg yolk
1/2 tsp vanilla extract
1 tbsp whipping cream

Make the pâte sucrée: Place the flour, sugar, salt and butter in a food processor and pulse until it resembles coarse crumbs. Add the egg yolk, vanilla, and whipping cream to the dry ingredients. Pulse until it resembles wet sand. Place the dough (it may be totally crumbly) onto a sheet of plastic wrap. Using the plastic, gather the dough into a ball and press it together into a disc. Wrap with the plastic and refrigerate the dough for at least an hour. Preheat the oven to 375°F. Roll the dough out to 1/8-inch thickness on a lightly floured work surface. Press the dough into a 9-inch tart pan with a removable bottom. Place the tart pan in the freezer for 30 minutes. Set the tart pan on a rimmed baking sheet and bake for 20 minutes, until the pastry turns golden brown. Let it cool until ready to use.

pear filling

4 large pears, sliced (peeling is optional)
1/4 tsp cinnamon
1/2 tsp fresh ginger, grated
1 cup water

Prepared the fruit: Heat the water, cinnamon, and ginger together in a medium saucepan until the water boils. Reduce the heat to a simmer and add the pears. Simmer for 3-4 minutes until the fruit is soft. Remove from heat and set aside.

frangipane filling

8 tbsps butter
1/2 cup confectioner's sugar
1/3 cup flour
1/2 cup almond paste
2 tsps lemon zest, fresh
1/4 cup ground almonds
2 egg whites, beaten foamy

Make the frangipane filling: With a paddle attachment, beat the butter, confectioner's sugar, flour, almond paste, lemon zest, and ground almonds in a mixing bowl until smooth. Stir in the egg whites.

1/2 cup apple jelly or confectioner's sugar for dusting

Assemble the tart: Preheat oven to 350°F. Set the tart pan on a rimmed baking sheet. Spread the frangipane filling evenly over the baked crust, smoothing the top. Arrange the fruit slices on the frangipane. Bake for 25-30 minutes until the frangipane is bubbling and the filling is more or less set (it shouldn't be overly jiggly). If you want to glaze the tart, heat a 1/2 cup of apple jelly until melted, then brush the glaze over the tart. Alternatively, you can opt to dust with confectioner's sugar when the tart has cooled or just leave the tart as is. Serves 8-12.