

PEAR AND ALMOND FRANGIPANE

INGREDIENTS

For the short crust pastry

125g Butter
250g Plain flour
50g Caster sugar
20ml water

For the frangipane

200g Ground almonds
200g Butter
200g Caster sugar
100g Plain flour
4 Whole eggs

Additional Ingredients

30g Flaked almonds
1/2 Jar of good quality jam
1 Tin of pear halves



1. When making short crust pastry I always do mine in an electric mixer, I find that it can be done quicker and with it not being handled the butter stays cold once combined, this means that it can be used straight away without having to chill the pastry dough.
2. Place the flour, sugar and butter in the mixer and mix on a medium speed for about 4 minutes, until the mix becomes a sandy colour and texture.
3. Add in the water and allow to mix for a further 20 seconds until the mixture starts to come together then stop the mixer.
4. Tip out the dough onto a clean work surface and bring it together by hand. The reason to finish the dough by hand is to mix as little as possible and avoid making it chewy and tough.
5. Once the dough has come together roll out in to about 4mm thick and place it in a 12" tart case ensuring the pastry is well pressed into every corner. Trim any excess pastry off with a knife.
6. With this recipe there is no need to blind bake the tart case so you can just go ahead and spread the jam onto the base.
7. Next you will need to make the frangipane, place the almond, butter and sugar in to a mixer and mix for 3 minutes at a medium speed, add in the egg and continue to mix until all the egg is incorporated and you have a smooth mixture.
8. The frangipane batter can now be spooned into your tart base. Drain the tinned pear halves and slice each one into 6 and fan them out.
9. Arrange them on the top of the tart and scatter the almonds over the top of the tart.
10. Bake the tart at 150c for minutes or until golden brown.