

PEAR & FRANGIPANE TART

WITH GINGER AND AMARETTO

- Serves : 6
- Preparation time : 20 minutes
- Cooking time : 40 minutes

INGREDIENTS

- 4 very ripe soft pears
- 500g pastry
- 100g soft butter
- 100g caster sugar
- 100g almonds
- 1 medium egg
- 3 tbsp plain flour
- 1 tbsp amaretto liqueur (optional)
- 250g mascarpone
- 50g icing sugar
- Ginger and vanilla



PREPARATION METHOD

1. **Preheat the oven to 180°C / Gas 4.**
2. **Make your pastry** as seen earlier (*quiche lorraine*), then roll it out and put it in the bottom of a buttered and floured tart tin. Try and get the pastry right into the fluted edges of the tin, but be really careful to not stretch the pastry too much, as it tends to shrink while cooking. Then pop into the fridge to harden up a bit while you prepare the filling.

3. **Mix the butter and sugar together** in a medium bowl either by hand or using a hand-held electric whisk, until it is really soft and well combined. Then beat in the almonds and the plain flour. Crack the egg in, add the amaretto liqueur if you're using any, and then beat it hard so everything is combined.
4. **Remove your pastry from the fridge** and add the almond filling, spreading it out evenly so it is nice and smooth on top.
5. **Peel, halve and drain your pears** before using. Then arrange them in the almond filling at your liking. For instance, you can create alternative patterns with the pear halves pointing away from you, like a clock. It does fit in perfectly.
6. **Bake in the oven** for 35-45 minutes or until the filling is nicely puffed up around the pears, golden brown and spongy. To check, stick a skewer or point of a sharp knife into the centre. It should be a little damp from the moisture of the pears, but not wet like the original raw mixture.
7. About five minutes before the tart is ready, put the **mascarpone** in a small bowl. Add the **ginger and vanilla**. Sift the **icing sugar** in and then stir everything together gently. *Just give it a few stirs otherwise the mascarpone may go grainy.* Set aside for serving.
8. When properly cooked, remove the tart from the oven and leave to cool *in the tin* for a few minutes before carefully removing it. Then simply slide the tart off the base onto a platter. Serve warm with the ginger mascarpone cream or with vanilla ice cream. This is also really good served cold.