

Pear Frangipane Tart

Servings 6 person (ø 20cm)	Prep time : 35min	Cook time : 40min	Resting time : 30min
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Ingredients

Pie crust:

- **125g** of all-purpose flour
- **62g** of unsalted butter
- **42g** of egg

Almond cream:

- **1** egg
- **75g** white sugar
- **75g** unsalted butter (room temperature)
- **75g** almond flour
- **10g** cornflour

Garnish:

- **1 can of poached pears** (or homemade poached pears)
- **Flaked almonds** for decoration

Step by Step instructions

Step 1

In a bowl, quickly rub together the **flour and cold butter** using your fingertips until you get a sandy texture.

Add the **egg** and mix until the dough just comes together. Do not overwork it.

Shape into a disc, wrap in plastic wrap, and chill for **at least 30 minutes**.

Step 2

Make sure your **butter is at room temperature** before starting.

In a mixing bowl, whisk together the **egg and sugar** until slightly fluffy.

Add the **softened butter** and mix until smooth.

Fold in the **almond flour and cornflour** until fully combined. **Set aside**.

Step 3

Preheat your oven to **180°C (350°F)**.

Roll out the **chilled pie crust** and fit it into a tart ring or a tart pan. **Prick the bottom with a fork** to prevent puffing during baking. Evenly spread the **almond cream** over the crust.

Step 4

Take your **poached pears** and **slice them thinly**, making sure not to separate the slices completely—you want to keep each pear half together.

Carefully place the sliced pears onto the almond cream, fanning them slightly to create a beautiful pattern.

Sprinkle with **flaked almonds** for extra crunch.

Step 5

Place the tart in the **preheated oven** and bake for **35–40 minutes**, or until the crust is golden and the almond cream is set.

Check the bottom of the tart—it should be fully cooked, not soft.