

## **Pear and Almond Tart (The River Cafe)**

Serves 10 to 12 (at least!!!)

For the Pastry

350g (12oz) plain flour

Pinch of salt

175g (8oz) unsalted, cold butter, cut into cubes

100g (4oz) icing sugar

3 egg yolks

For the Filling

350g (12oz) unsalted butter, softened

350g (12oz) caster sugar

350g (12oz) blanched whole almonds

3 eggs

6 ripe Comice pears (I used Blush pears as couldn't get Comice) peeled and halved,

For the sweet pastry, pulse the flour, salt and butter in a food processor until the mixture resembles breadcrumbs. Add the icing sugar then the egg yolks and pulse. The mixture will immediately combine and leave the sides of the bowl. Remove, wrap in cling film and chill in the fridge for at least an hour.

Preheat the oven to 180C/350F/Gas 4.

Coarsely grate the pastry into a 30cm/12" loose bottomed fluted flan tin, then press evenly onto the sides and base. Bake blind for 20mins (grease proof paper/ parchment and baking beads) for 20 mins until very light brown. (I removed the paper and beads and put the pastry back in the oven for 2 mins to ensure my bottom wouldn't be soggy!)

Cool, place the pears, face down into the base. Reduce oven temperature to 150C/300F/Gas 3.

For the filling, cream the butter and sugar until pale and light. Put the almonds in a food processor and chop until fine. Add the butter and sugar and blend, then beat in the eggs one by one. Pour over the pears and bake for (at least) 40 mins. Eat hot or cold with Crème Fraiche or just on its' own.

This freezes really well in the tin, I wrapped it in foil to protect it.

It is a huge tart. Halve the ingredients, use a smaller flan tin and cook for slightly less time for a family sized dessert - untested but worth a shot?

Enjoy!