

Pear and Cardamom Frangipane Tart

Serves 8-10

Hands-on Time 20 minutes

Baking Time 55 minutes

Ingredients

- 1 portion Almond Sweet Shortcrust Pastry (chilled for at least 30 minutes)
- 100g unsalted butter (softened)
- 100g caster sugar
- 2 medium eggs
- 100g ground almonds
- 30g plain flour
- 2½ tsp ground cardamom
- 6 pears (firm to ripe)

Equipment

- Baking parchment
- Rolling pin
- 20cm loose-bottomed flan tin
- Serrated knife
- Baking beads
- Large bowl
- Spatula
- Knife
- Chopping board
- Tin foil
- Wire rack

Method

1. Prepare the pastry case

- Roll out the chilled pastry between baking parchment into a circle slightly larger than the flan tin.
- Flip the pastry into the tin, press into the corners, and trim any excess. Chill for 30 minutes.
- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line the pastry case with parchment, fill with baking beads, and blind bake for 20 minutes. Remove the parchment and beads.

2. Make the frangipane

- Increase the oven temperature to 190°C/170°C (fan)/375°F/Gas Mark 5.
- In a large bowl, mix the butter, sugar, eggs, ground almonds, flour, and cardamom until smooth.
- Spoon the frangipane into the pastry case.

3. Prepare the pears

- Peel, halve, and core the pears. Optionally, cut slits to fan them out.
- Arrange the pears gently on top of the frangipane.

4. Bake the tart

- Bake for 35 minutes. If the top browns too quickly, cover with foil after 20 minutes.
- Cool on a wire rack before serving.

Enjoy!