

# Pear Frangipane Tart

<b>Servings</b> 6 person (ø 20cm plate)	<b>Prep time :</b> 35min	<b>Cook time :</b> 40min	<b>Resting time :</b> 30min
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## Ingredients

### *Pie crust :*

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

### *Garnish :*

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

### *Almond cream:*

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

## Step by Step instructions

### *Prepare the Tart Dough*

In a large bowl, rub together the cold butter and flour using your fingertips until the texture becomes sandy. Add the egg and gently mix just until the dough forms. Avoid overworking it. Shape the dough into a disc, wrap in plastic wrap, and refrigerate for **at least 30 minutes**.

💡 *Want a reliable base? Try my [Foolproof Pie Crust Recipe!](#)*

### *Make the Almond Cream Filling*

Ensure your butter is soft and at room temperature. In a mixing bowl, whisk the egg and sugar until light and slightly fluffy. Add the softened butter and mix until smooth. Fold in the almond flour and cornflour until fully combined. Set aside.

### *Assemble the Tart*

Preheat your oven to **180°C (350°F)**. Roll out the chilled tart dough and line a tart pan or tart ring with it. Prick the base with a fork to prevent puffing. Spread the almond cream evenly over the crust.

### *Add the Poached Pears*

Slice each poached pear half thinly, keeping the slices connected at the base. Gently fan them out and arrange them over the almond cream for a classic French look. Sprinkle with flaked almonds for added texture.

### *Bake*

Bake in the preheated oven for **35–40 minutes**, or until the crust is golden and the almond cream is set. Check the underside of the tart to ensure it's fully baked.