

Pear Frangipane Tart with Country Cream

*Awesome dessert shared by Sherry McKenney, owner/chef of Murphin Ridge Inn
- West Union, OH (adams county)*

Vicki Blake
12/10

Pate Sablee:

1 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ cup confectioner's sugar
 $\frac{1}{2}$ tsp salt
9 tbsp butter, very cold and diced
1 egg yolk

Put flour, sugar, and salt in food processor and pulse a few times. Add cold butter and pulse until you have pea sized pieces. Add the egg yolk and pulse until dough starts to clump. When you can press it between 2 fingers and it sticks together it is done.

Butter a 9" tart pan with removable bottom. Press into the bottom and up the sides. If you have extra dough, save it for patching. Freeze for at least 30 minutes.

Preheat oven to 375° F. Butter a piece of foil on the shiny side and press the foil to the shell. Put on cookie sheet and bake for 25 minutes or until lightly golden. Repair any cracked pieces with extra dough and cool.

Frangipane:

6 tbsp room temperature butter
 $\frac{2}{3}$ cup sugar
 $\frac{3}{4}$ cup ground blanched almonds
2 tsp flour
1 tsp cornstarch
2 eggs
1 egg white
1 tsp vanilla extract
2 tsp almond extract

Combine butter and sugar in food processor 'til smooth. Add ground almonds and blend. Add flour and cornstarch, blend, add egg and egg white. Process until smooth. Add extracts and pulse 1 or 2 times.

The Pears:

3 anjou pears
3 cups water
1 cup sugar
3 tbsp lemon juice
1 cinnamon stick
1 star anise
1 tsp vanilla
pinch of salt

Peel the pears, cut in half, core and make sure the fibrous pieces are cut out. Place in pan with all the other ingredients which have been brought to a simmer. Cover and poach for about 10 minutes. Watch closely, they might take less time. Cool in liquid.

To finish:

$\frac{1}{2}$ cup apricot preserves
2 tbsp almond liquor

Preheat oven to 350° F. Spread the frangipane in cooled shell. Drain pears on kitchen towel. Cut pear crosswise. Fan out towards the top of the pear and move to tart. If you have an extra pear, good for you!

Place on baking sheet and bake for 40 minutes or until the frangipane is golden, puffed and firm to the touch. Cool on wire rack. Brush pears with heated and strained apricot preserves thinned with almond liquor.

Country Cream:

1 cup heavy cream
1/3 cup brown sugar
1 cup sour cream

Whip heavy cream with brown sugar until stiff. Fold in sour cream.