

SPICED PEAR & ALMOND TART

Tarte aux Poires Épicée et à la Frangipane

Prep Time: 25 minutes (plus chilling)

Cook Bake Time: 40-45 minutes

Yield: 8 servings

Source: The Gilded Table – September Edition



Recipe Description

A buttery tart shell cradles a fragrant almond frangipane filling, crowned with tender pear slices kissed with cinnamon and cardamom. Elegant enough for entertaining, yet simple enough for a cozy afternoon tea.

Ingredients

For the pastry:

- 1 ¼ cups all-purpose flour
- ¼ cup granulated sugar
- ¼ tsp salt
- ½ cup (1 stick) cold unsalted butter, cubed
- 1 large egg yolk
- 2–3 tbsp ice water

For the almond filling:

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- 1 cup almond flour (finely ground almonds)
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- ¼ tsp ground cardamom

For the topping:

- 3 medium ripe pears, peeled, cored, and thinly sliced
- 2 tbsp granulated sugar
- ¼ tsp ground cinnamon
- 1 tbsp apricot jam (optional, for glaze)



Inveniam viam aut faciam.

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Directions

1. **Make the pastry:** In a food processor, combine flour, sugar, and salt. Add butter and pulse until mixture resembles coarse crumbs. Add egg yolk and pulse briefly. Gradually add ice water, pulsing until dough comes together. Wrap in plastic and chill for 30 minutes.
2. **Prepare the tart shell:** Preheat oven to 375°F (190°C). Roll out chilled dough on a lightly floured surface and fit into a 9-inch tart pan with removable bottom. Trim edges, prick base with a fork, and chill while making filling.
3. **Make the almond filling:** In a bowl, cream butter and sugar until light. Beat in eggs, one at a time, then vanilla. Stir in almond flour, cinnamon, and cardamom until smooth.
4. **Assemble:** Spread almond filling evenly into chilled tart shell. Arrange pear slices decoratively on top. Mix sugar and cinnamon, then sprinkle over pears.
5. **Bake:** Bake for 40–45 minutes, or until pears are tender and filling is golden and set.
6. **Glaze (optional):** Warm apricot jam and brush over pears for a glossy finish.
7. **Serve:** Cool slightly before slicing. Serve warm or at room temperature.



Notes 🍁 🍂

- Bartlett or Bosc pears hold their shape well when baked.
- The tart shell can be made a day in advance—store in the fridge until ready to fill.
- Pair with lightly sweetened whipped cream or crème fraîche for a luxe finish.



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