

Pear and Cardamom Frangipane Tart

Serves 8-10

Hands-on Time 20 minutes

Baking Time 55 minutes

Ingredients

1 portion of Almond Sweet Shortcrust Pastry
(chilled for at least 30 mins)
100g Unsalted butter (softened)
100g Caster sugar
2 Eggs, medium
100g Ground almonds
30g Plain flour
2 1/2 tsp Ground cardamom
6 Pears (firm to ripe)

Equipment

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

Remove the pastry from fridge and unfold the clingfilm.

With the dough still between the clingfilm, roll out into a circle.

Take the flan tin and place the dough inside to see if it's big enough to line the base and sides.

When you think you've rolled the dough out enough remove the top layer of clingfilm and set aside for use later.

Flip the dough over into the tin and adjust so it's centred.

With the clingfilm still on, press the dough into the corners and sides of the tin.

Carefully remove the clingfilm and place on top of the other piece you've reserved.

Run a sharp knife around the edge of the tin, cutting off any excess dough.

Place the clingfilm into the pastry case and pop it into the fridge to chill for at least 30 minutes.

In the meantime preheat your oven to 180°C/ 160°C (Fan)/350°F/Gas mark 4.

Fill the clingfilm with baking beads and tuck any excess clingfilm inwards.

Pop the tin into the oven for 20 minutes.

When the time is up remove the tin from the oven, carefully lift the clingfilm along with the beads out of the case, and set aside.

Increase your oven temperature to 190°C/
170°C (Fan)/375°F/Gas mark 5.

Now you can get on with making the
frangipane.

Add the butter, sugar, eggs, almonds, flour,
and ground cardamom to the bowl and
combine using a spatula.

Carefully spoon the mixture into the pastry
case.

Peel, halve, and remove the cores and stems
from the pears. If you want you can cut slits
into the pears so they fan out.

Gently place them into the frangipane.

Pop the tart into the oven for 35 minutes.

Check on it after 20 minutes. If it starts to
brown too much cover with foil.

Once baked remove from the oven and leave
to cool on a wire rack before serving.

Enjoy!