


Almond Pear Tart

Recipe By *Emuna Braverman*

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Cooking and Prep: 
4.5 h

Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Tu-
Bishvat

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

Ingredients (9)

Crust

- 1 box nut cookies
- 4 tablespoons margarine, melted (use soy-free, if needed)

Filling

- 2/3 cup blanched almonds (about 1/2 cup finely ground)

- 1 tablespoon potato starch
- 7 tablespoons sugar
- 6 tablespoons margarine (use soy-free, if needed)
- 1 egg

Topping

- 1 small can (about 13 ounces) pear halves
 - sliced almonds
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Start Cooking

Prepare the Crust

1. Crush cookies into crumbs and add melted margarine. Line a tart or pie pan with the crust. Refrigerate.

Prepare the Filling

1. Combine nuts and potato starch in a food processor. Mix in sugar, then margarine, and blend until smooth. Mix in egg. Cover and chill three hours.

Assemble and Bake

1. Preheat oven to 350 degrees Fahrenheit.
2. Spread the filling over the crust. Slice the pear halves horizontally and gently place in the almond filling. The fat bottoms of the pears should be against the rim and all the tops should meet in the center. Put five pear halves in the shell and leave approximately two inches between them so the filling shows a bit. Top center with sliced almonds. Bake for 55 minutes.