

Almond-Pear Tart

Recipe By *Estee Kafra*



Cooking and Prep:  1
h 20 m

Serves:  8

Contains:     

Preference: Dairy

This impressive-looking tart is much simpler to make than it appears.

Difficulty: Easy

Occasion: Sukkot, Tu-Bishvat

Diet: Vegetarian, Pescetarian

Source: Family Table by Mishpacha Magazine

Ingredients (9)

Dough

1 package **Gefen Puff Pastry** or other flaky dough

Filling

1 cup butter or margarine

1 cup sugar

- 2 eggs
 - 1 teaspoon **Gefen Vanilla Extract**
 - 2 tablespoons flour
 - 6 ounces (200 grams) blanched ground almonds
 - 1 teaspoon cinnamon
 - 1 tablespoon vanilla sugar
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Start Cooking

Prepare the Dough

1. Preheat oven to 375°F (190°C). Butter a 10-inch (25-cm) springform pan.
2. Roll out the dough to ¼-inch (½-cm) thickness and place over the tart pan.
3. Press into the pan, gently pressing against the sides. Using a rolling pin, press against the outer rim to remove excess dough.

Prepare the Filling

1. Beat the butter or margarine with the sugar.
2. Add eggs, one at a time, and then add the vanilla extract, beating after each addition.
3. Add flour and blanched almonds. Pour batter into prepared pie shell and smooth out. Sprinkle with cinnamon.
4. Peel pears and slice them into thin wedges. Place in a fan-like design over the filling. Sprinkle with vanilla sugar. Bake for 1 hour.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber