

# ALMOND-PEAR TART



## Almond-Pear Tart Recipe

Classic French style pear tart called "Tarte Bourdaloue". It is said that the tart was called after the street "Rue Bourdaloue" which, in turn, had been named for a seventeenth-century preacher, Louis Bourdaloue. Reflecting religious beliefs, the pears are sometimes arranged into a cross, however, you can arrange them as you prefer.

### For the Almond Cream Filling

Combine powdered sugar, almond meal and cornstarch together and set aside. Meanwhile in a stand mixer or by hand, cream the SOFTENED butter then mix in the dry ingredients, the egg, vanilla and rum and beat until homogenized. Almond cream can be kept refrigerated for up to 5 days or frozen for weeks.

### For the Assembly

Fill the unbaked tart shell with the almond cream and refrigerate or freeze for about 30 minutes to set. Meanwhile peel, core and rub pears with lemon juice to prevent from browning. Cut and fan the pears out evenly over the chilled almond filling, then press them in slightly and bake. Do not top the pie with sliced almond before baking; it will burn.

### Baking

Set the oven rack adjusted to the middle position with a baking sheet or a pizza stone.

If using a conventional oven: Bake in a preheated 375°F (190°C) oven for 40 to 45 minutes.

If using a convection oven: Lower temperature to 25°F (15°C) and bake for 35 to 40 minutes.

Toast almond separately for about 5 minutes or until it turns light brown, let cool.

Remove tart from oven, let cool to room temperature and unmold. Dust powdered sugar and sprinkle the toasted sliced almond and serve. The tart can be stored in the refrigerator up to 3 days. Slightly rewarm before serving.

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## **Almond-Pear Tart Recipe (Tarte Bourdaloue).**

**Makes a 9-inch (23cm) Tart Pan with a Removable Bottom / Yield: 6 to 8 Servings.**

**For the Tart Shell: Watch Sweet Pastry Crust (Pâte Sucrée) Video.**

Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.

**A 9-inch (23cm) Sweet Pastry Crust Shell, unbaked**

**Almond Cream Filling**

0.5 cup (80g) powdered sugar

1 cup (100g) almond meal

1 Tbsp (10g) corn starch, potato starch or flour

0.9 stick (100g) unsalted butter, softened

1 ea. large egg, at room temp

1 ea. vanilla bean, scrap out the seeds or 1 tsp (5ml) vanilla extract.

1.3 Tbsp (20ml) dark rum (optional).

3 ea. Bartlett pears\*, peeled, halved and cored + juice from 1/2 lemon to prevent from browning.

**Toppings:** Powdered sugar for dusting and some toasted sliced almond.

**\*There is absolutely no need for poaching pears!**

The best pear varieties to use for baking are Anjou and Bartlett pears, also known as Williams' pears. When choosing pears for baking, pick ones that are firm but not too-hard, have a good fragrance, and are smooth and unblemished with their stems still attached... just ready to be eaten. Fall is the best season for these pears, but they are available almost all year long. Canned pear halves can be used as well.

**For the Method: check out my website: [www.brunoskitchen.net](http://www.brunoskitchen.net)**

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