

Frangipane Pear Tart

This is a classic made it simple...layers of sliced pear over a rich almond cream on a flaky puff pastry, perfect for the holiday.



I always like baked goods with almond, and it can be in any form and shape...here I used almond meal.

– Why is this so delicious?

Somehow the combination of the frangipane, smooth, buttery, aromatic and rich almond cream with the simple slices of pear are a perfect match without being overwhelming. It is amazing how the simplest touch can boost your senses.

– Why should you make this?

This is easy, fast and so delicious...especially during this time of the year...but please don't let my opinion influence you...just go ahead and try...and then let me know if I was right...



– Nielsen-Massey products

Before I continue with the recipe, I need to inform you that I accepted the offer to try Nielsen-Massey Holiday Flavors Bundle which come with 3 bottles of extract (Madagascar

Bourbon Pure Vanilla Extract, Pure Almond Extract and Pure Peppermint Extract) and it is only available at Amazon . I received the Holiday Flavors bundle for review purpose and I was not financially compensated for this post, all the opinions are completely mine on based on my experience, and, I must confess... I love Nielsen-Massey products, I had the chance to try many of them and since then, when it comes to extracts they are my favorite.

– Should we move to the recipe?

Ingredients:

- 100 g almond meal
- 80 g sugar
- $\frac{1}{2}$ cup unsalted butter (approximately 110 g)
- 1 large egg
- $\frac{1}{2}$ teaspoon pure almond extract
- 1 large pear
- 1 puffy pastry



Method:

In a medium bowl, mix the butter with the sugar until a smooth cream. Add to the cream the egg. Mix until blended in. Add the almond meal and the almond extract. Mix until forms a paste and all the ingredients have been incorporated well. Set aside.

Preheat the oven to 400°F.

Slice the pear into thin slices. Mold the puff pastry by

pinching the corner to form a tart.

Spread the almond cream on the puff pastry and layer the sliced pear, by gently pressing on the almond filling.

Bake at 400°F for the first 15 minutes and then lower the temperature to 350°F and bake for another 10 minutes until the puff pastry is golden brown.

Remove from the oven and let it set on the counter. The center might be a little soft/wobbly, which is okay. It will set as it cools.

Let the tart cool completely before serving.





- Looking for more recipes with almond?

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Did you know that almond is known for its health benefits? Almond contains high levels of vitamin E which is an antioxidant which can reduce risk of heart disease, cancer and Alzheimer's disease. In spite of its claims one should note that almonds contain fat and it is high in caloric content, therefore consumed in moderation.



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