

## Pear Croustade with Lemon Pastry and Almonds

In this free-form tart, the filling is mounded in the center of the pastry and the edges are simply folded up around it.

8 SERVINGS

### PASTRY

- 1½ cups all purpose flour
- 2 tablespoons sugar
- 1 teaspoon finely grated lemon peel
- ½ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut crosswise into ¼-inch slices
- ¼ cup (or more) whipping cream

### FILLING

- 1 pound firm but ripe Bartlett pears, peeled, cored, thinly sliced
- 1 pound firm but ripe Bosc pears, peeled, cored, thinly sliced
- 5 tablespoons sugar
- 1 tablespoon plus 2 teaspoons all purpose flour
- 2 teaspoons fresh lemon juice
- 1 teaspoon finely grated lemon peel
- ¼ teaspoon (generous) ground nutmeg
- Whipping cream (for brushing)
- 2 tablespoons sliced almonds

Vanilla ice cream (optional)

**FOR PASTRY:** Whisk flour, sugar, lemon peel, and salt in medium bowl. Add butter; using fingertips, rub in butter until coarse meal forms. Drizzle ¼ cup cream over; toss with fork until moist clumps form, adding more cream by teaspoonfuls as needed if dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill 1 hour. **DO AHEAD** Can be made 1 day ahead. Keep chilled. Let stand at room temperature 30 minutes before rolling out.

**FOR FILLING:** Preheat oven to 400°F. Mix all pears, sugar, flour, lemon juice, lemon peel, and nutmeg in large bowl to coat. Roll out pastry on sheet of floured parchment paper to 14-inch round. Transfer crust on parchment paper to baking sheet. Mound pears in center of pastry, leaving 2-inch plain border. Fold

pastry border over pears, crimping slightly. Brush pastry edges with cream; sprinkle with sliced almonds.

Bake croustade until filling bubbles and almonds are lightly toasted, about 1 hour. Cool slightly. Serve croustade warm or at room temperature with vanilla ice cream, if desired.

## Sautéed Chicken Breasts with Pear, Bell Pepper, and Cilantro Salsa

6 SERVINGS

### SALSA

- 2 firm but ripe Anjou or Bosc pears (about 1¼ pounds total), peeled, cored, cut into ½-inch cubes
- 1 cup finely diced seeded red bell pepper (about 1 large)
- ½ cup finely chopped red onion
- ¼ cup finely chopped seeded jalapeño chiles (about 2 medium)
- ¼ cup fresh lemon juice
- 3 tablespoons extra-virgin olive oil
- ½ cup coarsely chopped fresh cilantro

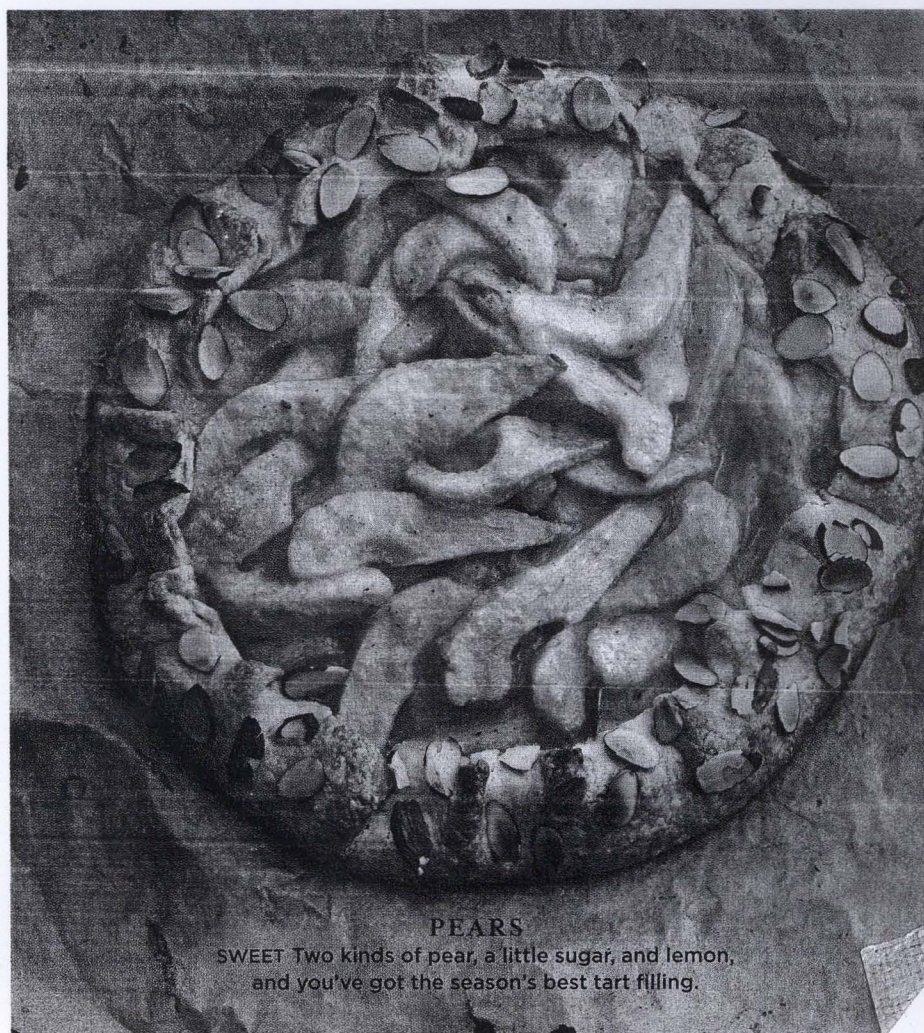
### CHICKEN

- 3 skinless boneless chicken breast halves (about 1½ pounds total), halved horizontally
- ½ cup all purpose flour
- 2 tablespoons (¼ stick) butter, divided
- 2 tablespoons extra-virgin olive oil, divided
- ⅔ cup low-salt chicken broth
- ⅔ cup pear nectar
- 1 tablespoon Dijon mustard
- 1 teaspoon fresh lemon juice

**FOR SALSA:** Mix all ingredients except cilantro in medium bowl. Season with salt and pepper. Let stand at room temperature 1 hour. Stir in cilantro.

**FOR CHICKEN:** Sprinkle chicken with salt and pepper. Place flour in wide shallow bowl. Dredge chicken in flour, shaking off excess. Place on baking sheet.

Melt 1 tablespoon butter with 1 tablespoon oil in heavy large skillet over



### PEARS

**SWEET** Two kinds of pear, a little sugar, and lemon, and you've got the season's best tart filling.