



Pear Tart with Poire Williams

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Desserts

prep 30 minutes **cook** 60 minutes **makes** 8 **difficulty** Medium
source Recipe provided by Jim Crist

INGREDIENTS

Pastry:

Use Pate Brisée

Filling:

5 or 6 Pear halves – peeled and carefully cored

5 tablespoons sugar

4 tablespoons butter

1 tablespoon Poire Williams

Glaze:

1/3 cup Apricot Jam

2 tablespoons Poire Williams

Garnish:

1 cup heavy cream

1 tablespoon sugar

1 teaspoon Poire Williams

DIRECTIONS

1. Make the pastry and roll it out the dough into a 12" circle on a lightly floured board or countertop. Place in a 9" tart tin. Prick the bottom with a fork and put in freezer while preparing the filling.

2. Preheat the oven to 385°F for a convection oven

3. To make the filling, cut each pear half crosswise in fine slices maintaining the

shape of the pear. Fan four of the pear halves in the tart shell filling the gaps with the remaining pear slices. (It should look like a large blossom.)

4. Sprinkle the Pears with the sugar. Cut the butter into very small bits and dot the pears with the butter. Sprinkle with the Poire Williams.

5. Bake until the pears are caramelized and the crust is well browned (45 to 60 minutes). Let cool for 10 minutes.

6. While the tart is baking, make the glaze. Heat the apricot jam and Poire Williams in a small saucepan until melted and smooth. Strain the mixture into a small measuring cup. Drizzle the glaze over the cooled tart.

7. Serve with the whipped cream.

Notes: I like to use Comice Pears. They should not be too ripe.

NOTES

Jim Crist shared this recipe with us.