



Pear Custard Tart, Candied Almonds (Beginners) – makes about 10-15 tarts

“This may be one of my favorite classic French tarts. Almonds and pear always make a great dessert. Topped with crunchy almonds it is a sure hit. At the restaurant I serve this with honey ginger ice cream and a fresh pear gel” - Johnny

Make In Advance: Have the tart dough made, rolled out and even molded ahead of time. The pears can be poached a day in advance and kept refrigerated. The almond cream also stores well if made in advance. Make the almonds and keep them in an air-tight container until ready to use. Note: These recipes were written for large batches. Each one can be scaled down as needed.

Citrus Tart Dough

1100 grams all purpose flour
300 grams sugar
5 grams salt
700 grams unsalted butter
10 large egg yolks
50 milliliters water
1/4 teaspoon orange
1/4 teaspoon lemon oil

Flan app

1 1/2 liters half & half
1/2 liter whole milk
16 large egg yolks
4 large eggs
360 grams sugar

Pear Poaching liquid

750 grams sugar
10 grams salt
3 liters water
3 pieces star anise
5 grams Saigon cinnamon chips
1 gram whole cloves
2 vanilla beans, split and scraped
25 grams ginger, fresh, chopped

Poached Pears

Bartlett pears, peeled, cored and halved
Pear Poaching liquid

Almond Cream

250 grams butter
250 grams sugar
250 grams almond flour
5 eggs
50 grams all purpose flour

Crystallized sliced almonds

250 grams sliced almonds
50 grams simple syrup
1 tablespoon orange blossom water
100 grams sugar
2.5 grams kosher salt

Citrus Tart Dough

In a bowl of a standing mixer fitted with the paddle attachment, combine flour, sugar, salt and butter together. Mix until butter is in pea size pieces. Combine yolks, water, and oils and add to bowl. Mix until dough just comes together. Be careful not to over mix. Wrap the dough in plastic wrap and chill at least 2 hours or overnight. On a lightly floured surface, roll dough to 1/8-inch thickness. Chill. Cut out circles to fit desired tart rings and mold the tarts. Preheat oven to 325°F. Dock, or mark holes in the bottom of the tarts using a fork and fill with pie weights. Bake until golden brown. Allow to cool. Egg wash the inside of the shell and flash back in the oven for 2 minutes to seal it.

Flan App

Combine the 1/2 and 1/2, milk, and sugar. Bring to a boil. Remove from heat and allow it to cool slightly. Blend eggs and yolks into the liquid using an immersion blender. Cover and store in the refrigerator

Pear Poaching liquid

In a large pot make a medium dark caramel with sugar and salt. Deglaze the caramel with water. Combine the anise, cinnamon and cloves and make a small sachet. Add to water and bring to a boil Add vanilla bean, seeds and pod, and the ginger. Remove sachet. Cool over ice.

Poached pears

Place pears in liquid in a large pot. Place a piece of paper on the surface. Cook slowly until pears are tender. Remove from heat and allow to cool. Alternatively, halve and core pears. Cryovac with poaching liquid. Cook sous vide until core temperature is 85°C.

Almond Cream

In the bowl of a standing mixer fitted with the paddle attachment, cream the butter and sugar together until light and fluffy. Add almond flour and beat until smooth. Add eggs one at time, scraping down the sides of the bowl between each addition. Add flour and mix until completely incorporated. Store in the refrigerator with piece of plastic wrap pressed into the surface.

Crystallized sliced almonds

Toss almonds with simple syrup and orange flower water. Add just sugar. Use just enough sugar to make the mixture sandy to just make the nuts sandy. Sprinkle very lightly with salt and toss again. Bake at 300°, tossing the nuts occasionally until golden brown.

Assembly

Preheat oven to 350°F. Pipe softened Almond Cream into baked tart shell. Bake until cream is slightly browned and set. Allow to cool. Turn oven down to 300°F. Arrange sliced of Poached Pear in tart. Pour Flan App over pear and sprinkle with almonds. Bake until custard has set. Allow to cool slightly before serving.