



## Ingredients

### Pastry

200g Plain Flour  
45g Icing Sugar  
100g Cold Cubed Unsalted Butter  
1 Large Egg

### Filling

150g Self Raising Flour  
150g Unsalted Butter (room temperature)  
150g Caster Sugar  
90g Ground Walnuts  
3 Large Eggs  
8 Pear quarters (fresh or tinned)  
1 Tbsp Roughly chopped walnuts  
(optional)

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## Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the walnuts into a food processor and blitz to a fine texture.
- Then place the flour, butter, sugar, ground walnuts and eggs into the bowl of a stand mixer and beat until it is pale in colour.
- Line a round 23cm tart tin with the pastry.
- Slice the quarters of pear vertically 4-5 times so they open out slightly when baking.
- Spread the filling on top of the pastry and when level place the pear quarters evenly around the tin and sprinkle with roughly chopped walnuts.
- Bake for 40 - 45 minutes until golden brown.

# Pear & Walnut Frangipani Tart