



Peak Season! French Pear & Frangipane Tart

with Fresh Ginger & Chai Spice

 4h  2 Servings

The tart Bordaloue, a classic French dessert, is as elegant as it is delicious. Peak season pear halves poach in a sugar bath with chai spice, ginger, and lemon. Sliced pears artfully layer atop a frangipane filling of toasted almonds, butter, and vanilla and almond extracts before baking. Poaching syrup brushes along the top before finishing with toasted almonds and a generous dusting of confectioners' sugar. (Serves 8)

What we send

- 1 oz fresh ginger
- 1 lemon
- 10 oz granulated sugar
- ¼ oz chai spice
- 3 pears
- 4 (1 oz) sliced almonds ¹⁵
- 3 oz pkt graham cracker crumbs ¹
- 5 oz all-purpose flour ¹
- 5 oz confectioners' sugar
- ¼ oz almond extract

What you need

- 14 Tbsp butter ⁷
- vanilla extract
- kosher salt
- 2 large eggs ³

Tools

- medium saucepan
- rimmed baking sheet
- food processor
- 9-inch tart pan or pie dish

Cooking tip

Pears can be poached and held in syrup for 5 days, refrigerated. Frangipane can be made and refrigerated for 5 days. Let soften for 30 minutes before using.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 530kcal, Fat 29g, Carbs 63g, Protein 7g



1. Make poaching liquid

Set aside **6 tablespoons butter** to soften for step 5. Cut **5 thin slices of ginger**. Using a vegetable peeler or paring knife, shave **5 strips lemon zest**.

In a medium saucepan, combine **ginger, lemon zest, juice of half a lemon, ⅔ cup granulated sugar, ½ teaspoon chai spice, 1 tablespoon vanilla, ¼ teaspoon salt, and 2½ cups water**. Bring to a simmer over high heat.



4. Bake crust

Add **cold butter** to food processor; pulse until it resembles wet sand, about 20 pulses. Press into bottom and up sides of a 9-inch tart pan or pie dish; place on a baking sheet. Bake until edges are lightly darkened and crust is set, 18-20 minutes. Using back of a plastic wrap-lined measuring cup, press **hot crust** firmly and evenly on bottom and sides of pan. Cool to room temperature.



2. Poach pears

Peel **pears**; halve lengthwise and remove cores with a rounded teaspoon. Add to **poaching liquid**, return to a boil, then reduce heat to medium-low. Cook until tender (a toothpick inserted should feel little resistance), flipping halfway through, 15-20 minutes.

Remove from heat and let pears cool in liquid until cool enough to handle, about 1 hour.



5. Make frangipane

In bowl of food processor, combine **toasted almonds, ½ cup granulated sugar, and ¼ teaspoon salt**; process until finely ground, 30-60 seconds. Add **2 large eggs, softened butter, and ½ teaspoon each of almond and vanilla extract**; process until smooth. Spread **frangipane** in **crust**. Remove **pears** from liquid; pat very dry with paper towels.



3. Toast almonds, prep crust

Preheat oven to 350°F with a rack in the center. Spread **all but 2 tablespoons almonds** on a rimmed baking sheet. Bake until lightly browned, stirring halfway through, 8-10 minutes. Cool to room temperature.

Cut **8 tablespoons butter** into ½-inch pieces (keep cold in fridge). In bowl of a food processor, combine **graham crumbs** and **½ cup each of flour and confectioners' sugar**.



6. Assemble & bake

Cut **pears** crosswise into ¼-inch thick slices. Arrange over **frangipane** (remove excess frangipane if overflowing). Sprinkle **remaining almonds** between pears. Bake until puffed, browned, and firm, 40-45 minutes. Cool to room temperature, about 2 hours. Brush **pears** with **poaching syrup** and dust with **remaining confectioners' sugar**. Enjoy!