



## Rustic Pear tart with almonds and whisky



### Ingredients

#### Shortcrust pastry

280g / 9.8 oz all-purpose flour  
150g / 5.3 oz unsalted butter  
90g / 3.2 oz powdered sugar  
30g almond powder  
1 medium egg

Mix all the ingredients. Form a ball. Wrap it with cling film and put into the fridge for around 4 hours. Line a 26cm / 10in circle mould. Preheat the oven to 190°C / 375 °F / Gas 5.

#### Mixture

4 pears  
50g / 1.8oz almonds  
50g / 1.8oz brown sugar  
250g / 8.8oz whipping cream 30% fat  
2 tbsps caster sugar  
2 tbsps whisky  
3 egg yolks

Crush the almonds and place over the bottom. Peel the pears, cut out the core and slice them. Place over the almonds. Powder with half of the brown sugar. Heat up the cream. Beat the egg yolks with the rest of brown sugar and the caster sugar. Slowly add the warm cream and the whisky. Pour the mixture over the pears. Bake for around 45 minutes, with the mould.