



**PAPER & FOOD SERVICE, INC.**

# Free Form Rustic Pear Tart

**Ingredients** **Yield: 8 Servings**

**Crust**

- 1 1/2 c. Flour, AP
- 3 Tlb. Sugar, granulated
- 1/2 tsp. Salt
- 10 Tlb. Butter, chilled, cut into pieces
- 1 ea. Egg, large, yolk
- 1 Tlb. Riesling wine

**Filling**

- 3 ea. Anjou pears, large, peeled, cored, thinly sliced
- 1/2 c. Sugar, granulated
- 1 Tlb. Flour, AP
- 9 oz. Riesling wine
- 1/2 c. Water
- As needed: Parchment paper
- As needed: Ice Cream, Vanilla

**Preparation Instructions:**

**Crust**

1. Blend the flour, sugar and salt in food processor until combined. Add butter, pulsing on/off and cut in until mixture resembles coarse meal.
2. Add egg yolk and wine, again using on/off and mix just until moist clumps form. Gather dough into ball; flatten into dish. Wrap in plastic wrap and chill for 1 hour.

**Filling**

1. Preheat oven to 375 degrees. Roll out dough between 2 sheets of parchment paper to 12-in round. Remove top sheet of parchment and transfer dough with bottom parchment to rimmed baking sheet.
2. Place pear slices, and 1 Tlb. Sugar, and flour in large bowl: toss to combine. Spoon pear mixture into center of dough, leaving 1 1/2 inch border.
3. Using parchment as aid, fold up outer edge of dough over edge of filling. Bake until pears are tender, approximately 15-20 minutes.
4. While tart is baking, boil 1c. Wine, 1/2c. Water, and remaining sugar in medium saucepan until syrup is reduced to 1/2 c. approximately 10 minutes.
5. Reduce oven temperature to 325 degrees. Drizzle half of the syrup over filling and continue to bake tart until juices are bubbling thickly, approximately 20 minutes. Cool
6. Whisk 2 Tlb. Wine into remaining syrup. Cut tart into wedges. Drizzle with syrup and serve with ice cream.

Ingredients		Maines Product Code #	Amount	
Flour, AP	Gold Medal	381254	1 1/2 c.	
Sugar, granulated	Domino	380424	3 Tlb.	
Salt	Katy's Kitchen	340620	1/2 tsp.	
Butter	Grassland	000110	10 Tlb.	
Eggs, large	Maines	092112	1 ea.	
Riesling Wine	N/A	N/A	1 Tlb.	
Anjou Pears	Fresh	096428	3 ea.	
Sugar, granulated	Domino	380424	1/2 c.	
Flour, AP	Gold Medal	381254	1 Tlb.	
Riesling Wine	N/A	N/A	9 oz.	
Water	N/A	N/A	1/2 c.	
Parchment Paper	Propak	463437	As needed	
Ice Cream, Vanilla	Crowley	178006	As needed	