



Timberline Tart

Fresh poached USA Anjou pears combined with Hazelnuts in a tempting, glamorous dessert that is easier to produce than the star quality appearance might suggest. A prepared pastry tart offers a short cut.

Yield: 8 portions

Cost per portion: _____

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Almond paste	3 ounces		Preheat oven to 350° F. Cream the almond paste, gradually adding eggs, butter and sugar. Mix in vanilla, and add Hazelnuts.
Eggs		2	
Butter, softened		1/2 cup	
Sugar		1/3 cup	
Vanilla extract		1 teaspoon	
Hazelnuts, ground, toasted	4 1/2 ounces	3/4 cup	
Prepared tart shell		9 inch	Spread melted chocolate over prepared tart shell. Let harden. Smooth almond paste mixture over top of chocolate. Arrange poached sliced pears over the top, sprinkle with sugar.
Melted chocolate		1/2 cup	
Ripe USA Anjou Pears, poached, sliced	3 medium		
Sugar, granulated		1/2 cup	
Apricot preserves	4 ounces		Bake at 350° F. for 40 minutes. While tart is still hot, glaze with Apricot preserves. Cool, serve.



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